

Gluten Free Menu

Starters

Roasted beetroot, goats cheese and rocket salad, balsamic dressing (Menu 1)

Smoked mackerel pate, pickled cucumber, horseradish cream (Menu 2)

Salmon and herb ballentine, baby leaf salad, lime crème fraiche (Menu 3)

Main course

Pan-fried chicken breast, dauphinoise potatoes, panache of vegetables and a red wine jus (Menu 1)

Puy lentils, roasted butternut and goat's cheese (Menu 1)

Pork belly, braised red cabbage, rosemary roasted new potatoes, cider sauce (Menu 2)

Roasted cod fillet, sauté potatoes, red pepper sauce (Menu 2)

Desserts

Chocolate and walnut brownie, raspberry coulis, clotted cream (Menu 1)

Lemon posset, marinated blueberries, clotted cream (Menu 2)



Vegan Menu

Starters

Carrot & coriander soup (Menu 1)

Falafels, rocket salad, tomato chutney (Menu 1)

Main course

Aubergine, olive and bean tagine, lemon cous cous (Menu 1)

Red lentil pie, seasonal vegetables (Menu 1)

Desserts

Chocolate and courgette cake, soya cream (Menu 1)

Piquant fruit salad (Menu 1)

