



GLUTEN-FREE FESTIVE MENU

THREE COURSES • 46.50 PER PERSON

Early Week Offer: Three courses £40 per person on Mondays & Tuesdays until 8th December.

Complimentary glass of sparkling wine for every guest booked between 10th and 30th November.

STARTERS

TRADITIONAL OAK-SMOKED SALMON

Maple braised cranberries, toasted gluten-free bread.

GRILLED GOAT'S CHEESE & CARAMELISED PEAR SALAD (v)

Watercress, toasted gluten-free bread, clementine dressing.

PRAWN COCKTAIL*

Bloody Mary cocktail sauce, cold water prawns, Little Gem lettuce, toasted gluten-free bread.

BUTTERNUT SQUASH & SAGE SOUP (v)

Pumpkin seeds, crispy sage, toasted gluten-free bread.

(vegan option available)

MAINS

BROWNS FESTIVE TURKEY

Cumberland pigs in blankets, garlic & thyme roast potatoes, maple-roasted carrots & parsnips, shaved Brussels sprouts with chestnuts, red wine jus.

BRAISED BLADE OF BEEF

Buttery mash, sautéed cavolo nero, maple-roasted carrot, roast shallot, red wine jus.

CRANBERRY-GLAZED PORK BELLY

Brussels sprout colcannon, star anise carrot purée, crispy sage, apple & cider jus.

BEETROOT RISOTTO* (v)

Beetroot, goats cheese, candied seeds.

(vegan option available)

DESSERTS

FRESH BERRIES & SORBET (ve)

Raspberry sorbet, strawberries, raspberries, blueberries.

BRAMLEY APPLE, PLUM & CRANBERRY CRUMBLE (v)

Ginger ice cream.

(vegan option available)

MARMALADE BRÛLÉE (v)

Candied orange peel.

ADD A BRITISH CHEESE BOARD (v) FOR 6.50 PER PERSON.