



Gluten-free Menu
(£15 per head as a complete menu for special events)

THESE DISHES, AND OTHER GLUTEN-FREE DISHES THAT ARE JUST AS DELICIOUS, APPEAR REGULARLY ON OUR DAILY COUNTER MENUS

Starters

- Cream of Wild Mushroom Soup
- Roasted butternut squash with rocket, parmesan shavings, sun blushed tomatoes and olive oil dressing
- Thai fish cakes with rice noodle salad and soy ginger dipping sauce

Main Course

- Chicken breast roasted in fresh rosemary, thyme, lemon and olive oil with roasted paprika potatoes and horseradish sour cream
- Braised lamb shank in a rich gravy with mustard parsley mashed potato
- Pan-fried salmon fillet with seasonal vegetables sautéed in extra virgin olive oil vinaigrette
- Asparagus & sun-blushed tomato risotto

Desserts

- Rice pudding brûlée
- Strawberry & vanilla roulade
- Seasonal fruit crumble and cream