



Christmas

GLUTEN FREE MENU

Starters

Leek & Cheddar Soup
with Herb Croutons and Truffle Oil

Roasted Tomato Soup
with Basil Pesto and Herb Croutons

Slow Cooked Glazed Lamb Belly
with Yoghurt, Curried Chick Peas, Pickled Pomegranate and Shallot Rings

Festive Salad
with Dried Cranberries, Watermelon, Orange Segments, Toasted Cashew Nuts, Crumbled Blue Cheese and Croutons

Pasta Carbonara
with Artichoke and Truffle Oil

Main

Traditional Roast Turkey
with Roasted Onion, Duck Fat Roast Potatoes, Mini Cumberland Sausage, Bacon & Chive and White Onion Soubise

Market Fish
with Cauliflower Puree, Roasted Cauliflower, Lightly Spiced Lentil & Sweet Potatoes and Tenderstem Broccoli

Slow Cooked Pork Collar
with Mustard & Tarragon Jus, Creamed Pomme Puree, Onion Puree, Crispy Bacon, Roasted Tenderstem Broccoli

70z Ribeye Steak
with Roasted Flat Mushroom, Parmesan Skinny Fries and Pepper Sauce. (Recommended Medium)

Cauliflower Steak
with Lightly Spiced Lentils, Cauliflower Puree and Tenderstem Broccoli

Dessert

Pear & Stem Ginger Christmas Pudding
with Brandy Cream and Toasted Nuts

Baileys Cream Cheese Mousse
with Baileys G&L, Honey Comb and Burnt White Chocolate

Chocolate Tart
with Whipped Pistachio Panna Cotta and Clotted Cream Ice Cream

Selection of Fine Cheeses
with Celery, Grapes, Apples and Toasted Wafers

Lunch

4 courses - £40

includes Starter, Main, Dessert & Mince Pies

Available from 26th November - 20th December

Dinner

5 courses - £45

includes Amuse Bouche, Starter, Main, Dessert & Mince Pies

Available Thursday/Friday nights

Customer Notice:

All bookings during our Christmas period will require a NON-REFUNDABLE £10 deposit per person upon booking & full pre-order by Wednesday 30th October

Enjoy your enchanted Christmas feast!



The Littleton