



GEM HOTELS

Festive Menu Prix Fixe

Starters

Due of Melon and Parma Ham (GF)

Served with Winter Berry Compôte

-or-

Oak-Smoked Scottish Salmon (GF)

Served with Dill-infused Sour Cream Dressing

-or-

*Chef's Special Plant-Based Pastry (PB)

**Gluten-free alternative available upon request*

Entrées

All Entrées served with Roasted Potatoes and Seasonal Winter Vegetables

*Traditional Roasted Turkey with Stuffing, Pigs in Blankets and a Red Wine Jus

**Can be made Gluten-free on request*

-or-

Chef's Catch of the day (GF)

-or-

*Hearty Butternut Squash, Lentil & Almond Wellington with Gravy (PB)

**Gluten-free alternative available upon request*

Desserts

All Desserts are accompanied by Tea or Coffee with Traditional Mince Pies or Festive Shortcake (PB)

Traditional Christmas Pudding with Brandy Reduction

-or-

Slice of Chocolate Orange Tart (PB) (GF)

-or-

Chef's Holiday Season Special

£70.00 Per Person

Items marked (PB) are suitable for vegan/vegetarians and (GF) represents Gluten-Free items. Some of our dishes may contain allergens or traces. Please speak to a member of staff about specific menu ingredients and / or allergens

Prices include VAT where applicable.

