



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

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**£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.

