

GLUTEN FREE Seasonal Menu

AVAILABLE FROM 23RD NOVEMBER - 24TH DECEMBER
WHEN PRE ORDERING YOUR FOOD, PLEASE STATE THAT YOU
ARE ORDERING OFF THE GLUTEN-FREE MENU

STARTERS

LUXURY PRAWN COCKTAIL

King Prawns & delicate Scottish Smoked Salmon, served on a bed of Crisp Baby Gem Lettuce, dressed with Marie Rose Sauce. Finished with Gluten-Free Bread.

TOMATO & BASIL SOUP

Rich Tomato Soup, infused with Basil. Served with Gluten-Free Bread & Butter.

FESTIVE PATE

Chef's Venison & Pork Pate, served with a rich Redcurrant & Port Jelly, Warm Toast & Salad

HALLOUMI FRIES

Strips of Golden, Crispy Halloumi, Served with Cucumber Salad and Sweet Chilli Sauce

MAIN EVENT

TRADITIONAL CHRISTMAS DINNER

Roast Breast of Turkey, Homemade Roast Potatoes & Creamy Mash, Seasonal Vegetables

BRAISED BEEF SILVERSIDE FILLET

Slow Cooked with Red Wine, Carrots, Parsnips & Leeks, served on a bed of Creamy mashed Potato & Rich Beef Dripping Gravy

WILD MUSHROOM & GOATS CHEESE RISOTTO

Creamy Arborio Rice, cooked with Garlic, Onion & White Wine, with a selection of Wild Mushrooms and Goats Cheese

SPRINGHILL SIGNATURE BELLY PORK

6 Hour Slow Cooked Pork Belly, served with Mashed Potato, a finely sliced Green Vegetable and Pancetta medley & Gravy.

FRESH FILLET OF COD

On a bed of crushed New Potatoes, fresh Green Beans & White Wine Sauce

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

CHOCOLATE TORTE

Rich Dark Chocolate Torte, Served with Baileys infused Whipped Cream & Fresh Berries

LEMON MERINGUE SUNDAE

Freshly Whipped Vanilla Ice Cream, layered with Lemon Sauce and Crushed Meringue.

STICKY TOFFEE PUDDING

Served with Warm Vanilla Custard and Toffee Sauce

YOUR CHOICE OF TEA OR COFFEE

Served with Gluten-Free Mince Pies



THE
SPRINGHILL

est. 2005



GLUTEN FREE

Seasonal Lunch Set Menu

MONDAY-SATURDAY - SERVED 12PM - 5PM

WHEN PRE ORDERING YOUR FOOD, PLEASE STATE THAT YOU ARE
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STARTERS

TOMATO & BASIL SOUP
With Gluten-Free Bread

CREAMY CHEDDAR MUSHROOMS
On Toasted Brioche Bun

TRADITIONAL PRAWN COCKTAIL
With Marie Rose Sauce, Bread & Butter

CHEF'S ARDENNES PATE
With Warm Toast & Red Onion Jam

MAIN EVENT

TRADITIONAL CHRISTMAS DINNER
Roast Breast of Turkey, Homemade Roast Potatoes & Creamy
Mash, Seasonal Vegetables & Meaty Gravy

GRILLED COD FILLET
Served on Creamy Mashed Potato &
Seasonal Vegetables

TOMATO & HALLOUMI PASTA
Rich Tomato Penne Pasta, topped
with Grilled Halloumi

SLOW COOKED PORK BELLY
With Savoy Cabbage, Mash & Meaty Gravy

8OZ GAMMON STEAK
With Chips, Peas & Free Range Egg

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
With Brandy Sauce

STICKY TOFFEE PUDDING
With Vanilla Infused Custard

SNOWBALL PAVLOVA
Mixed Berries on a bed of Lemon Curd.
Meringue Nest, Ice Cream &
Whipped Cream

MINCE PIE SUNDAE
Whipped Vanilla Ice Cream, Layed with
Mince Pies & Caramel Sauce

2 COURSES
£18.95

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3 COURSES
£20.95