

activeaway

DINNER AT GILT RESTAURANT

SET MENU

(df) = dairy free, (v) = vegetarian, (ve) = vegan,
(gf) = gluten free, (gf*) = can be made gluten free

STARTERS

Classic Minestrone Soup

Garlic croutons, Gruyère cheese (v)

Confit Duck Leg

Pickled red cabbage, charred pak choi, hoisin (gf)

Beetroot Risotto

Feta and Sage crisps (v) (gf)

Smoked Salmon Mousse

Lemon cream cheese, crispy capers, sourdough toast

MAINS

Traditional Roast Turkey or Nut Roast

All the trimmings (ve)

Pan Fried Salmon

*Prawn and sundried tomato risotto,
chive oil, parmesan crisp (gf)*

Mediterranean Vegetable and Goats Cheese Parcel

Warm kale and walnut salad (v)

Heart Of Rump

*Horseradish mashed potatoes, braised red cabbage,
green beans, red currant jus (gf)*

DESSERT

Christmas Pudding Roll

Vanilla custard, rum and raisin ice cream

Mulled Wine Poached Pears

Poaching liquor, vanilla ice cream (gf)

Dark Chocolate and Raspberry Torte

Raspberry sorbet, chocolate crisp

Gilt Cheeseboard

*Brie, Stilton, mature Cheddar, apples, celery, grapes,
biscuits and a red onion marmalade*

If you have any **food allergies or intolerances** please make a member of our team aware as **not all ingredients are listed on the menu.**

Whilst we endeavour to do our best, there can be no guarantee of an allergen free product.

