

DAMSON & WILDE

BRASSERIE & BAR

Gluten Free Festive Menu

£38 for 3 Courses

This menu is only available to groups who have reserved & pre-ordered.
A non-refundable deposit of £10 per head is required on booking.

Starters

Celeriac veloute, sage oil, toasted hazelnuts (v)

Ham & taleggio croquette, burnt apple ketchup

Mandarin & cranberry cured salmon, horseradish creme fraiche, toast

Duck rilette, cornichons, toast

Mains

Roast turkey, sage & onion stuffing, pig in blanket, roast potatoes, gravy

Ox cheek bourguignon, mash

Trout en croute, dill sauce, new potatoes

Mushroom-stuffed butternut squash, chestnut crumb, roast potatoes, gravy (v)

All served with festive trimmings for the table to share:

Honey & thyme roasted parsnips, sautéed savoy & cavolo nero, sprouts, braised red cabbage

Desserts

Chocolate & amaretti torte, creme fraiche

Mincemeat frangipane tart, creme anglaise

Lemon posset, mulled wine-poached pear, shortbread

Sparkenhoe red Leicester, Perl las, Suffolk brie, Stokes fig chutney, crackers (v)

Please make your server aware if you are coeliac or have a gluten allergy. Our kitchens are not gluten free but the team will work really hard at keeping your dishes away from gluten. Our kitchen has a separate gluten free fryer so your gluten free ingredients won't be cooked in the same oil as gluten containing foods.

v (Vegetarian) ve (Vegan)

If you have any specific dietary requirements or require allergy information, please ask a team member.

Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 10% service charge will be added to your bill.

CARD & CONTACTLESS PAYMENTS ONLY