

Gluten Free Menu

To start

*Potted mushrooms au gratin
with Mozzarella and creamy garlic sauce*

*Warm salad of avocado with Roquefort
tomato and parmesan crisp*

*Panache of seasonal fruit
with honey and natural yoghurt fondue*

*Toasted goats cheese, on wild rocket
sun dried tomatoes and citrus balsamic dressing*

Main course

*Mediterranean vegetable pasta bake
with tomato and basil pesto and shaved parmesan cheese*

*Potted spinach, ricotta and aubergine
steeped in sage and grain mustard sauce*

*Braised fennel, grilled Wensleydale
with roasted red pepper coulis*

*Leek and wild mushroom risotto
with shaved parmesan*

Dessert

Raspberry, white chocolate Eton mess

Trio of refreshing local sorbets

Vanilla crème brulee with a compote of summer berries

Served with salad or a selection of fresh market vegetables