



Wessex Coeliac Dinner

**8 February 2020**

TOMATO AND BASIL SOUP ( V D G )

BAKED FIELD MUSHROOM FILLED WITH CHEESE AND CHIVES ( G V )

DUCK AND ORANGE PATE WITH MELBA TOAST ( G )  
With Plum chutney

SMOKED HAMPSHIRE TROUT AND SPINACH FISHCAKE ( D G )  
With Dill Mayonnaise

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ROAST LOIN OF PORK WITH FENNEL AND WALNUT STUFFING ( G D )

SLOW COOKED RUMP OF BEEF IN CHASSEUR SAUCE ( D G )

CHILLI AND LIME BAKED SALMON FILLET ROASTED PEPPER & PAPRIKA SAUCE ( D G )

MUSHROOM LEEK AND QUINOA PIE WITH TOMATO GRAVY ( V D G )

ALL THE ABOVE SERVED WITH FRESH VEGETABLES AND POTATOES

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CHOCOLATE AND NUT TORTE WITH CHOCOLATE SAUCE ( V D G )

STICKY TOFFEE AND DATE PUDDING WITH CARAMEL CUSTARD ( G )

CHEESE AND BISCUITS ( G )

FRESH FRUIT SALAD ( V D G )

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TEA OR COFFEE

3 COURSES £22.75

V = VEGAN / VEGETARIAN

G = GLUTEN FREE

D = DAIRY FREE