

# FESTIVE NCGL MENU

## STARTERS & LIGHT BITES

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**HOMEMADE SOUP**  £6.50

A choice of seasonal soup created by our chef's  
topped with croutons, served with a gluten free roll

**WHIPPED FETA & CARAMELISED FIGS** £9.50

Parma ham, toasted Dukkah

**CLASSIC PRAWN COCKTAIL** £7.50

Marie rose sauce, iceberg lettuce, pickled cucumber,  
crispy bacon and brown gluten free bread and butter

**POSH CHEESE ON TOAST**  £9.50

Mixture of stilton, goats cheese and creamy Lancashire,  
on toasted gluten free bread, served with our house chutney

**PULLED BEEF ON TOAST** £8.50

Caramelised onion pulled beef ontop of gluten free toast,  
topped with blue cheese and crispy onions

## MAINS

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**TURKEY ROULADE** £17

Turkey rolled with a pork and sage stuffing and wrapped in streaky bacon, served with pigs in blankets

**BRIE & BEETROOT CHUTNEY TART**  £15

In a kale pastry case

**BUTTERNUT SQUASH & RED ONION CURRY**  £15

A fruity curry served with basmati rice and mango chutney

**CHICKEN TIKKA CURRY** £16

Tikka marinated chicken thigh in a rich and vibrant tomato based curry with a gently spiced  
and smooth finish. Served with basmati rice and mango chutney

**SAUSAGE & MASH** £15

Creamy mashed potato, red onion gravy and seasonal greens

**FISH PIE** £16

Hake, Salmon, smoked Haddock and prawns in a creamy leek sauce, topped with creamy mashed potato,  
served with seasonal greens

## DESSERT

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**WINTER BERRY CHEESECAKE**  £7

Prosecco sorbet

**STICKY GINGER PUDDING**  £7

Toffee sauce, salted caramel ice cream

**ICE CREAM TRIO**  £7

Ask about our flavours

Please let a member of staff know if you have any allergies, dietary requirements or special requests in your party

 Vegetarian  Vegan

EST 1992

**BANNISTERS**  
RESTAURANT