

ronnie scott's

CHRISTMAS LUNCH (ALLERGEN-SPECIFIC)

ALLERGEN CODES

Crustaceans: **CR** | Eggs: **E** | Fish: **F** | Peanuts: **P** | Soybeans: **SO** | Milk: **MI** | Nuts: **N**
Celery: **C** | Mustard: **MU** | Gluten: **G** | Sulphites: **SU** | Lupin: **L** | Molluscs: **MO** | Sesame: **S**

STARTERS

Roasted pumpkin & butternut squash soup VG (G/C)

Smoked salmon (F/SU/G)
capers, pickled shallots, sourdough

Eggplant & pepper tian VG (N/SU)
vegan green pesto, smoked tomato sauce

Smoked ham hock rilette (N/SU/MI/G)
pistachio & honey dressing

MAINS

All served with roasted vegetables

Roasted Suffolk turkey (C/SU)
with traditional trimmings
(Please note the stuffing, sausages, and sauce are all Gluten free)

Roast pork loin (C/SU)
braised red cabbage, apple puree
(Please note this dish is gluten free)

Pan fried fillet of seabass (MI/SU/F)
spiced braised fennel, beurre blanc
(Please note this dish is gluten free)

Wild mushroom tart V (MI/ E/ SU/ G/C)
crème fraiche, black truffle, manchego & shallot

Roast nut loaf VG (N/P/SO/C/SU)
miso gravy
(Please note this dish is gluten free)

DESSERTS

Chocolate fondant (E/G/SO/MI/N)
vanilla ice cream

Traditional christmas pudding (G/E/MI/SU/N)
brandy cream

Pear and almond tart VG (SO/G)
vanilla ice cream

Lemon & mandarin cheesecake tart (MI/E)
(Please note this dish is gluten free)

(Please note If you require a gluten free and vegan dessert please let us know and an alternative will be suggested)

IF YOU HAVE AN ALLERGY THAT IS NOT LISTED ABOVE OR A LIFE-THREATENING ALLERGY PLEASE CONTACT US AND WE WILL ADVISE YOU OF THE FULL INGREDIENTS