

# ronnie scott's

## CHRISTMAS SUNDAY 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: **SE**

### STARTERS

**Roasted pumpkin & butternut squash soup** (G/C) 7.00  
with herb croutons

*(Please note this dish can be served with Gluten Free Bread and will then be GF)*

**Smoked salmon** (F/SU/MU/C) 10.00  
celeriac & fennel salad

**Ham hock terrine** (MU/C/SU/G) 10.00  
piccalilli, sourdough

**Chicory, apple & chestnut salad** (N/SU) 9.00

### MAINS

*All served with roasted vegetables*

**Slow roasted Suffolk turkey** (C/SU) 19.50  
rosemary and pork stuffing, traditional garnishes  
*(Please note the stuffing and sausage are both gluten free and so is the sauce)*

**Slow roasted loin of pork** (C/SU) 19.50  
red cabbage, apple purée, pork jus  
*(Please note this dish is gluten free)*

**Fillet of sea bream** (MI/SU/F) 19.50  
braised fennel, lemon beurre blanc  
*(Please note this dish is gluten free)*

**Wild mushroom tart** (G/MI/SU/C) 17.50  
crème fraiche, black truffle, ragstone cheese

*(Please note if you require a vegan option please let us know and an alternative will be suggested)*

### DESSERTS

**Chocolate fondant** (SO/G/MI/N/E) 7.00  
vanilla ice cream

**Christmas pudding** (G/MI/SU) 7.00  
brandy cream  
*(Please note if served without the brandy cream this dish is suitable for vegans)*

**Pear and Almond tart** (MI/G) 7.00  
chantilly cream

*(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