Gluten-Free Christmas Dining

STARTER PLATE

GF Charred Sweet Red Peppers
Filled with whipped feta, served with preserved lemon vinaigrette and mizuna. V

GF Sticky Asian Fried Chicken
With soy, chilli and ginger glaze, sesame seeds, pickled chilli and coriander cress.

GF Smoked Salmon Bruschetta
With whipped cream cheese and fresh herbs, a pickled cucumber and dill salad, served on toasted linseed bread.

MAINS

GF Roasted Salmon Fillet
With basil and Gran Levanto velouté, potato gratin, wilted spinach, sun-dried tomatoes, watercress and olive oil.

GF Maple Glazed Butternut Squash Wellington
With celeriac purée, potato gratin, braised red cabbage and vegetable jus. VG

GF Butter Roasted Chicken Breast
With basil and Gran Levanto velouté, potato gratin, wilted spinach, piquillo peppers, sun-dried tomatoes, watercress and olive oil.

DESSERTS

GF Dark Chocolate Mousse
Made with Belgian Callebaut dark chocolate, served with clotted cream ice cream and honeycomb. V

GF Coconut and Lime Panna Cotta
With mango, mint and coconut biscuit crumb. VG

GF Cheese Board
Coastal Dorset mature Cheddar, French Camembert, gluten-free oat crackers, grapes and fig and honey chutney. V

Vegan Christmas Dining

STARTER PLATE

Vegan Forest Mushroom Arancini
With black pepper aioli and crispy sage. GF*

Vegan Sun-dried Tomato and Roasted Red Pepper Bruschetta
With piquillo pepper pesto, basil and aged balsamic, served on toasted linseed bread. GF

Vegan Sticky Asian Fried Cauliflower
With soy, chilli and ginger glaze, toasted sesame seeds and coriander. GF

MAIN

Vegan Maple Glazed Butternut Squash Wellington
With celeriac purée, potato gratin, braised red cabbage and vegetable jus. GF

DESSERT

Vegan Coconut and Lime Panna Cotta
With mango, mint and coconut biscuit crumb. GF

We're proud to partner with Magic Breakfast (Registered Charity No. 1102510), who help ensure no child is too hungry to learn by providing nutritious breakfasts in schools across the UK, so children can start the day fuelled, settled and ready to learn. Full T&Cs available on our website: cosyclub.co.uk

*Nut-free satay. Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen-free.
V vegetarian, VG vegan, GF gluten-free, GF* contains certified gluten-free oats, GFO gluten-free option available, VGO vegan option available.
Please scan QR code for our full allergen statement, nutrition and dish information. A discretionary 10% service charge will be added to your bill, all of which goes to our team.

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