



Festive Menu 2018 Gluten Free

(Available from 23rd Nov - 23rd Dec 2018)

Starters

Cream of Lightly Curried Parsnip Soup with Gluten Free Bread

Poached Pear, Walnut, Rocket & Cornish Blue Cheese Salad with Port Syrup

Baked Cornish Brie Fondue with Apricot Chutney and Gluten Free Bread

Warne's Prawn Cocktail with Marie Rose Sauce & Gluten Free Bread

Mains

Roast Local Turkey with Roast Potatoes,
Vegetables, Cranberry Sauce & Gluten Free Gravy

Braised Pork Belly with Dauphinoise Potatoes, Vegetables, Apple Sauce, Cider Gluten Free
Gravy

Baked Fillet of Hake with Creamed Leeks, Roasted Butternut Squash, Sautéed Potatoes
And Pesto

Mushroom, Leek, Spinach & Davidstow Cheddar Cheese Gratin
With Roast Potatoes, Vegetables, Thyme Vegetarian Gluten Free Gravy

Desserts

Lime Posset with Poached Pineapple & Mango Sorbet

Homemade Mango & Raspberry Sorbets

Mixed Berry Eton Mess

Selection of Callestick Farm Ice Creams

Lunch – 2 courses £16

Dinner – 2 courses £20

Lunch – 3 courses £20

Dinner – 3 courses £25

Warne's Bar & Restaurant - Polmorla Mews - Wadebridge - PL27 7LZ - 01208 814332
www.warnesbarandrestaurant.co.uk - bookings@warnesbarandrestaurant.co.uk

Please Write "GF" for each Gluten Free dish chosen on Pre Order Form
Menu must be pre ordered in advance, please mention Festive Menu on booking