



BOOKINGS: 0115 910 4510

GLUTEN-FREE CHRISTMAS DINNER MENU

WEDNESDAY 1 DECEMBER 2010

Spiced butternut squash soup with crème fraîche (v)

Pressed Mediterranean vegetable terrine with roasted tomato dressing (v)

Poached and smoked salmon rillettes with herb salad and peppered crème fraîche

Pheasant roulade with potato and chestnut terrine and Madeira wine sauce

Pan-fried sea bream with potato rostī and sweet and sour peppers

Tournados of pork with fondant potato, Parisienne of apple and Calvados sauce

Wild mushroom risotto with truffle oil and parsnip crisps (v)

All mains served with a selection of seasonal vegetables

Almond nougat cassata with raspberry coulis (v)

Cinnamon meringue with rumtopf and Chantilly cream (v)

Bitter chocolate délice with brandy and winter fruit ice cream (v)

Coffee/tea

£17.95

(v) indicates dish is suitable for vegetarians.

All dishes on this menu are gluten free and suitable for coeliac diners

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives.

If you have an allergy to any food items, please notify a member of staff immediately.

All dishes are subject to availability.

Our prices are inclusive of VAT at the current rate.

Adams Restaurant & Brasserie

ncn City

The Adams Building

Stoney Street

The Lace Market

Nottingham NG1 1NG