

The Beck **Gluten Free** Christmas Fayre

Menu 2026

Everything listed on this menu is **gluten free** and has been carefully selected to provide you with a range of gluten-free options.

If you are booking a table and require our Gluten Free Menu, please **complete the attached booking sheet** with your details and requirements. This allows our team and kitchen to prepare for your visit in advance and helps us provide the best possible experience while catering to your dietary requirements.

Starters

Festive GF Goujons

Crispy chicken goujons coated in our gluten-free batter, served with a salad garnish and your choice of **mayonnaise, maple syrup and/or Sriracha hot sauce** — choose one, two, all three or enjoy them simply on their own.

GF Prawn Cocktail

Succulent cold-water prawns served with crisp lettuce, cherry tomatoes and finely sliced red onion, finished with our classic seafood sauce and served alongside a grilled lemon wedge. **Please note that the GF Prawn Cocktail does not come with bread.**

Asian British Fusion Crab Cakes

Delicate crab cakes blended with red peppers, horseradish and a hint of cayenne, coated in crispy gluten-free breadcrumbs. Served with a sweet chilli dipping sauce and grilled lime wedge.

Homemade Leek, Potato & Garlic Chive Soup

A comforting blend of creamy potatoes, braised leeks and British garlic chives blended into a smooth, warming and full flavoured soup. **Please note this Soup does not come with bread.**

Mains

Famous Festive Carvery (GF Edition)

Your choice from the Carving Deck with all the Christmas trimmings! Choose from Norfolk turkey, honey glazed gammon or succulent beef with plenty of vegetable choices. Above our Carving deck, a TV listing all of our carvery items that are and aren't gluten free will be displayed to help you as you go along. Please note boiled potatoes are also available upon request.

Maple & Mustard Gammon

A prime 10 Oz gammon steak grilled and slathered in our homemade maple and wholegrain mustard glaze. Served with a fried egg, peas and grilled mushrooms.

Beef & Mushroom Peppercorn Skillet

Tender beef cooked and served on a sizzling hot skillet with a bed of sauteed white onions, accompanied by a classic peppercorn sauce and a portion of chips.

Desserts

Christmas Croissant Bread & Butter Pudding

Warm gluten-free croissants baked in a rich vanilla custard with juicy raisins and festive spices.

Espresso-Chocolate Cake

A three-layered chocolate sponge cake filled with espresso coffee icing, served with vanilla ice-cream or baileys pouring cream.

Mixed Berry Sundae

Vanilla ice-cream and mixed berry sundae with raspberry sauce and whipped cream top – **Please note this Sundae does not contain a wafer as they are not GF.**

Pineapple & Watermelon Kebabs

Fresh juicy pineapple and watermelon served with Mexican limes to squeeze on top for a fruity refreshing dessert.

	Name		Name		Name		Name		Name	
	Adult	Child	Adult	Child	Adult	Child	Adult	Child	Adult	Child
Starters										
Festive GF Goujons (pick sauce below)										
With Mayo										
With Maple Syrup										
With Siracha										
GF Prawn Cocktail										
Crab Cakes										
Leek, Potato & Garlic Chive Soup										
Mains										
GF Carvery										
GF New Potatoes (Carvery Only)										
Maple & Mustard Gammon										
Beef & Mushroom Peppercorn Skillet										
Desserts										
Christmas Croissant Bread & Butter Pudding										
Espresso-Chocolate Cake With Ice Cream										
Espresso-Chocolate Cake With Baileys Cream										
Mixed Berry Sundae										
Pineapple & Watermelon Kebabs										
NOTES -										