FESTIVE MENU

3 COURSES 30.00

A Children's 3 - course menu is also available upon request.

STARTERS

LEEK & POTATO SOUP (VE)

Leek & potato soup finished with truffle infused olive oil

SEARED SCALLOPS

Seared scallops with chorizo, pea purée and hollandaise sauce +2.50

DUO OF DUCK*

Duck parfait and crispy duck croquette, served with an apricot & ginger chutney and toasted sourdough

BURRATA (V)

Italian Burrata, Marzanino & SunBlaze tomatoes, basil pesto and sourdough

SMOKED SALMON

Scottish smoked salmon with caper berries, house pickled cucumber and dill crème fraîche

MAINS

ROAST TURKEY

Paupiette of turkey rolled in streaky bacon with a cranberry & sage stuffing, chipolata, cranberry sauce, homemade bread sauce and red wine jus

SALMON FILLET

Josper grilled salmon fillet with roasted Mediterranean style vegetables, Caponata sauce and homemade basil pesto

RIB OF BEEF

Slow-cooked rib of beef with creamy truffle mash, fried thyme and beef dripping

ROASTED CROWN PRINCE PUMPKIN (VE)

Roasted pumpkin wedge stuffed with an apricot, cranberry, walnut & almond nut roast, pumpkin seeds, pomegranate and lentils with beetroot houmous

PORK BELLY *

Slow-cooked tender pork belly with three types of mushrooms, creamed celeriac and truffle oil, dusted with porcini

Served with all main courses, for the table to share:

Crisp & fluffy roast potatoes (VE), Maple-glazed roasted carrots & parsnips (VE), Broccoli & Brussels sprouts with olive oil & lemon zest (VE)

DESSERTS

BREAD & BUTTER PUDDING (V)

Made using croissants and Pain au chocolat, served warm with salted caramel sauce and Bourbon vanilla ice cream

BLACK FOREST BROWNIE (V)

Rich chocolate brownie with cherries & blackberries, chocolate sauce and Bourbon vanilla ice cream

CHRISTMAS PUDDING (V)

Traditional fruit & nut Christmas pudding with candied kumquat, Bourbon vanilla ice cream and warm brandy sauce

ROASTED FRUIT & VEGAN ICE CREAM (VE)

Roasted plums & oranges with rosehip syrup, shredded mint, vegan vanilla ice cream (made with coconut oil) and redcurrants

APPLE & RHUBARB CRUMBLE (VE)

Baked apple & rhubarb topped with crumble crust. Served with real vanilla custard (V) or vegan custard (VE)

Full allergen information will be available from early November to allow you to confirm your booking. All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering.

(V) - made with vegetarian ingredients, (VE) - made with vegan ingredients, however some of our preparation and cooking methods could affect this. *Contains alcohol.