

# FESTIVE Set Menu

Indulge in our three-course celebration meal, it's the perfect way to start a stylish Christmas party!

3 Courses from £31.95 with Prosecco and Moët & Chandon upgrades available

## Starters

### PANKO KING PRAWNS

With saffron aioli and pomegranates *264kcal*

### RED ONION & GOAT'S CHEESE TART (V)

With radicchio salad and rocket oil *499kcal*

### CRISPY FRIED BRIE (V)

With sweet pickled cherry compote *499kcal*

### PARMA HAM & MELON

With radicchio & rocket salad *145kcal*

### BBQ TACOS (VE)

Pulled Oumph!, BBQ sauce, little gem lettuce and avocado with a smoked tomato & basil dressing *383kcal*

## Mains

### 10oz RIBEYE STEAK (+£6pp supplement)

21 day aged steak with beef dripping & thyme sauce, baby watercress and sage & onion seasoned fries *1216kcal*

### PAN-FRIED SEA BASS

With spicy ginger, crispy masala potatoes, stem broccoli and a creamy coconut sauce *734kcal*

### ROAST TURKEY

Paupiette of turkey rolled in streaky bacon with apricot & cranberry stuffing. Served with sage & onion roast potatoes, stem broccoli, roasted carrot & parsnips, butternut squash, pig in blanket, cranberry sauce and a rich red wine jus *877kcal*

### THIS™ ISN'T CHICKEN WELLINGTON (VE)

A delicious plant-based wellington served with roasted carrots & parsnips, butternut squash, stem broccoli, pomegranates and crispy sage *787kcal*

### FESTIVE BRIE & BACON BURGER

Chargrilled beef burger topped with smoked streaky bacon, brie, bread & butter pickles and cranberry sauce. Served with sage & onion fries and a pig in blanket *1165kcal*

## Desserts

### DOUBLE CHOCOLATE CHRISTMAS BROWNIE (V)

With stem ginger ice cream and Belgian chocolate sauce *849kcal*

### BERRY MERINGUE MARTINI (V)

Berry meringue roulade, spiced fruit & rum compote and whipped cream *679kcal*

### BLACKCURRANT MOUSSE BAR (VE)

Blackcurrant mousse, on a crispy base with non-dairy coconut yoghurt *398kcal*

### STICKY TOFFEE CHRISTMAS PUDDING (V)

With vanilla & honeycomb custard *515kcal*

## For The Table

SHARE 4 FROM £14

### SAGE & ONION ROAST POTATOES

With beef dripping sauce *314kcal*

### HALLOUMI FRIES (V) *613kcal*

### PIGS IN BLANKETS *465kcal*

### GRAN MORAVIA, TRUFFLE-INFUSED OIL & ROSEMARY FRIES (V) *459kcal*

### BUTTERNUT SQUASH & FETA (V) *171kcal*

£10 per person deposit required for all Festive Set Menu and Christmas Party Menu bookings. A pre-order will be required 7 days before your booking date. For all Festive Drinks Party bookings of 10+ a deposit will be required. Please note, cancellations within 7 days of the booking date may result in your deposit not being refunded. Buffets are for a minimum of 10 guests. Where table service is offered, a discretionary service charge of 10% may be added to your bill.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information will be available from 1st August 2023 to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \*=contains alcohol. Fish dishes may contain small bones. Adults need around 2000 calories a day.