

FESTIVE MENU

3 COURSE SET MENU

STARTERS

CHICKEN, APRICOT & TARRAGON TERRINE

with apple, date & tamarind chutney and toasted Campaillou

PANKO KING PRAWNS

with saffron aioli and pomegranate

PARSNIP & RED ONION TARTE TATIN (VE)

with pomegranate molasses, baby watercress, orange and toasted omega & sesame seeds

SMOKED SALMON PATE

with salad leaves, pickled red onion and toasted Campaillou

PANKO FRIED BRIE (V)

with sweet pickled cherry compote

MAINS

ROAST TURKEY*

paupiette of turkey rolled in streaky bacon with a pork, cranberry & sage stuffing. Served with sage & onion crispy potatoes, stem broccoli, roasted carrot and parsnips, butternut squash, pig in blanket, cranberry sauce and a rich red wine jus

SALMON FILLET

with clams, samphire, sugar snaps, baby potatoes, beurre blanc and dill

CELERIAC STEAK (VE)

braised celeriac with grains, pine nuts, pomegranate and sautéed mushrooms

10oz RIB-EYE STEAK

served with a beef dripping & thyme sauce, baby watercress and sage & onion seasoned fries (+5 supplement)

CHARGRILLED BEEF BURGER

topped with BBQ pulled turkey, smoked Cheddar and cranberry sauce. Served with sage & onion fries and a pig in blanket

THIS™ ISN'T CHICKEN WELLINGTON (VE)

with roasted carrots & parsnips, butternut squash, stem broccoli, pomegranate and crispy sage

DESSERTS

FESTIVE DOUBLE CHOCOLATE BROWNIE (V)

with stem ginger ice cream & Belgian chocolate sauce

STICKY TOFFEE CHRISTMAS PUDDING (V)

with vanilla bean custard

TRILLIONAIRE'S TART* (VE)

with Jude's vegan vanilla iced dessert and festive sprinkles

PASSION FRUIT MARTINI ETON MESS* (V)

Champagne sorbet, crunchy meringue, whipped cream, passion fruit, mango and peach compôte, with a dash of Absolut vanilla vodka

SIDES FOR THE TABLE

Fancy something extra?

PIGS IN BLANKETS

SAGE & ONION CRISPY POTATOES

STEM BROCCOLI (VE)

£10 per person deposit required. 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 2nd August 2022 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.