

# FESTIVE Set Menu

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

3 Courses from £33.95pp with Prosecco and Moët & Chandon upgrades available

## Starters

### PANKO KING PRAWNS

With saffron aioli and pomegranates.

### CRISPY FRIED BRIE (V)

With apricot & ginger chutney.

### CRISPY CAULIFLOWER BITES\* (VE)

With candied chestnuts, cranberry sauce and a Som Tam & sweet chilli dressing.

### CHICKEN SATAY SKEWERS

With cranberry sauce and sweet chilli dressing.

## Mains

### ROAST TURKEY

Paupiette of turkey rolled in streaky bacon with apricot & cranberry stuffing. Served with roast potatoes, broccoli, roasted carrots & parsnips, butternut squash, pig in blanket, cranberry sauce and beef dripping & thyme sauce.

### PAN-FRIED SEA BASS

With a yellow Thai curry seafood sauce, infused with lobster and king prawns, served with rice, broccoli and tomato salsa.

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

21-day aged steak with beef dripping & thyme sauce, onion rings, watercress and seasoned skin-on fries.

### FESTIVE WELLINGTON (VE)

A delicious plant-based wellington served with roasted carrots & parsnips, broccoli, crispy sage, pomegranates, cranberry sauce and gravy.

### FESTIVE BRIE & BACON BURGER

Chargrilled beef burger topped with smoked streaky bacon, brie, and cranberry sauce. Served with seasoned skin-on fries and a pig in blanket.

### ROASTED BUTTERNUT SQUASH (V)

With Piquillo peppers, giant cous cous, grains and feta, with crushed avocado and a rocket oil dressing.

## Desserts

### TRIPLE CHOCOLATE CHRISTMAS BROWNIE (V)

With stem ginger ice cream and Belgian chocolate sauce.

### STICKY TOFFEE CHRISTMAS PUDDING (V)

With vanilla & honeycomb custard.

### CHURROS

With Belgian chocolate sauce for dunking.

### LEMON & BLUEBERRY TORTE (VE)

With strawberries, a non-dairy coconut yoghurt alternative and a mixed berry coulis.

## For The Table

### HALLOUMI FRIES (V)

### PIGS IN BLANKETS

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

Want to make your party extra special? Take a look at our selection of drinks packages.

£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 2024 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.