

# T H E   G L A S S H O U S E

## Aperitif:

NV Gallimard Rosé Brut, Champagne, France - £15.50

Cointreau Rouge- £11.00

## Lunch December 2020

### Starters

Quail wellington with celeriac puree, fine beans, truffle and a meat juice vinaigrette

Salmon sashimi with pickled rhubarb, ginger, white soy, pistachios and crème fraîche

Roasted sweet potato and winter slaw wrap, crisp spiced onions, avocado, chestnuts and jalapeño

Orkney scallop and crab raviolo with creamed bisque, pickled cucumber, basil and lemon (+£5.50)

Foie gras and chicken liver parfait with sauternes, toasted nuts and brioche

### Mains

Crisp sea bream with moille sauce, king prawn samosa, black rice, chilli, coriander and garlic

Mushroom and black truffle risotto with aged parmesan, cracked hazlenuts and confit egg yolk

Rolled pork belly with apple and black pudding tarte tatin, choucroute, mustard, sage and crackling

Aged beef fillet with ox cheek à la bourguignon, creamed potatoes and chanteney carrots (+£7.50)

Roasted hake with potted shrimp and cockle butter, grilled fennel and potato galettes

### Dessert

Hot chocolate croustade with milk ice cream and roasted nuts

Christmas pudding with cinnamon ripple ice cream and brandy sauce

Lemon bar with poppy seed meringue, clementines and crème fraîche

Pineapple carpaccio with coconut yoghurt sorbet, passion fruit, mango, lime and mint

Plate of mont d'or, old groendal, st maure de touraine, fior di langa and gorgonzola dolce (+£6.00)

## £45.00 for three courses

Coffee or infusions: £3.95 mineral water: £3.95 (75cl btl.)

An optional 12.5% service charge will be added to your bill.

**Food allergies and intolerances- before ordering please speak to a manager about your requirements.**

**Whilst we will do all we can to accommodate food intolerances and allergies,  
we are unable to guarantee that dishes will be completely allergen-free.**

**Please be advised game may contain shot.**