

CLAYTONS & THE GLASSHOUSE

Christmas

MENU STARTERS

2 COURSES
£38

3 COURSES
£45

Beetroot Broth Soup VE GF*

With chunky vegetables, mushroom tortellini & marjoram

Pan-Seared Scallops GF

With Fricassee of Morcilla black pudding, chorizo, shallots & artichoke puree

Salmon Gravlax GF

With beurre blanc sauce, pink caviar & wakame salad

Wild Boar Terrine GF*

With grilled brioche toast, chilli jam, black garlic mayo & cocktail gherkins

Vegetable Gyoza VE

With Asian dipping sauce & seaweed salad

Beef Tartare GF*

With gherkins, shallots, capers, Quail egg yolk & toasted ciabatta

MAINS

Roast Turkey Breast GF*

Chestnut stuffing, goose fat roast potatoes, brussels sprout, winter vegetable and turkey gravy

Sirloin of Beef GF*

Honey glazed vegetables, beef dripping roast potatoes, chestnut stuffing, beef gravy

Confit Cready Farm Duck Leg

Potatoes fondant, baby carrots, brised red cabbage, kale, cherry purée & orange infused duck jus

Pan Roasted Hake Fillet

Risotto style orzo pasta, king prawns, shellfish sauce, courgette, cherry tomatoes, fresh herb & parmesan

Pan Fried Seabass Fillet GF

Champ mashed potatoes, carrot puree, green vegetable, beurre blanc sauce & tomato concasse

Vegan Kofta Kebab VE GF*

Pita bread, tzatziki, thai slow salad, hummus & skinny fries

DESSERT

Xmas Pudding GF* - Brandy sauce & fresh fruit

Sticky Toffee Pudding GF - Caramel sauce & vanilla ice cream

Apple & Winter Berry Crumble VE, GF - With vanilla ice cream

Tiramisu - Caffe latte ice cream, white chocolate & almond crust

Cheesecake Of The Day - Fruit coulis, fresh fruits, chocolate garnish

Festive Cheese Board GF - Festive selection of cheese, crackers, nuts & fruit

(GF*) Gluten-Free Option Available - (GF) Gluten Free - (V) Vegetarian - (VE) Vegan