GLASS HOUSE

FESTIVE MENU

2 COURSE 30 | 3 COURSE 35

STARTERS

JERUSALEM ARTICHOKE VELOUTE
Garlic Puree, Crispy Kale

SMOKED SEA TROUT
Beetroot, Horseradish, Rye Bread

DUCK & MISO BONBON
Spiced Plum Gel, Sesame Tuile

MAIN COURSES

MISO & ORANGE GLAZED TURKEY BREAST
Cranberry Jus, Roast Heritage Roots, Confit Potato Terrine

NORTH SEA COD LOIN
Kombu Butter, Charred Leek, Sea Herbs

BEEF SHORT RIB
Slow-Braised In Red Wine & Cocoa Nibs, Smoked Celeriac Puree, Kale Crisps

CELERIAC & TRUFFLE PITHIVIER
Mushroom Duxelles, Black Garlic Jus, Crispy Sage

DESSERTS

CHESTNUT & COCOA MOUSSE
Candied Pecans, Oat Tuile, Cacao Nibs

BLACKBERRY CHEESECAKE
Whipped Mascarpone, Almond Crumble, Basil Oil

CLEMENTINE SORBET DOME
Gingerbread Crumb, Mulled Wine Glaze

Please make us aware if you have any allergies.
Optional 10% service charge will be added to your bill