



FESTIVE MENU

3 COURSES FOR 26.95 / WITH A GLASS OF PROSECCO 29.95

HOST YOUR PARTY BETWEEN 17TH NOVEMBER AND 10TH DECEMBER, SUNDAY TO TUESDAY ONLY 24.95

STARTERS

- Turmeric-infused mulligatawny soup with coconut, mint & cucumber raitha (ve)
- Duck liver parfait with apple, date & tamarind chutney & toasted brioche
- Smoked Scottish salmon with rye bread, capers, lemon and crème fraîche
- Warm wild mushroom & Stilton salad with dressed watercress & puff pastry (v) (a)
(available as a vegan option)
- Roast pear on a bed of wheatberry, apple & cranberry salad (ve)

MAINS

- Roast turkey breast with Cumberland pigs-in-blankets, roast potatoes, cranberry & orange stuffing, Brussels sprouts with chestnuts, roasted roots & a red wine jus
- Pork belly with a mini apple pie, shredded chestnut sprouts, gratin potatoes & a red wine jus
- 8-oz sirloin steak with seasoned fries & béarnaise sauce
(5.00 supplement)
- Pan-fried sea bass on beetroot gnocchi with Tenderstem broccoli, parsnip crisps & pesto
- Butternut chutney, mushroom & kale tart with roasted squash, Tenderstem broccoli & pesto (ve)

DESSERTS

- Christmas pudding with liqueur creme anglaise (v)
 - Millionaire's salted caramel torte with caramel sauce & sprinkles (v)
 - Cranberry & pecan tart served warm with whipped cream & cherry sauce (v)
 - Biscoff cheesecake with toffee sauce (ve)
 - Raspberry & coconut sorbet with berries & candy floss (ve)
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- Cropwell Bishop Stilton & Taw Valley Cheddar with Fudge's biscuits, date chutney & celery (v)
(5.00 supplement)

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 early August 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) = vegetarian (ve) = vegan (a) = includes alcohol

FESTIVE MENU BOOKING FORM

Name

Date of booking

Time of arrival

Email

Tel No.

The Festive Menu requires a £10 deposit per person at the time of booking. Booking is not confirmed until the deposit has been paid, deposits are non-refundable when cancellations are within 48 hours of booked date. The remaining balance is required on the day of the party. Pre-orders are required 7 working days before the date of your party. Where table service is offered, a discretionary service charge of 10% will be added for parties of 8 or more. Just so you know we only use the contact details on this booking form to confirm all the details of your party and to take a deposit. For more details on how we use your information, please visit our website.

Total No. of Guests

Deposit Paid (£10 per guest) £

FESTIVE MENU PRE-ORDER FORM

PERSON'S NAME	STARTERS					MAINS					DESSERTS							
	Glass of prosecco +£3	Mulligatawny soup (ve)	Duck liver parfait	Smoked Scottish salmon	Wild mushroom & Stilton salad (v) (a)	Wild mushroom & Stilton salad (vegan option)	Roast pear (ve)	Roast turkey	Pork belly	8-oz sirloin steak + £500 supplement	Pan-fried sea bass	Butternut, mushroom & kale tart (ve)	Christmas pudding (v)	Millionaire's salted caramel torte (v)	Cranberry & pecan tart (v)	Biscoff cheesecake (ve)	Raspberry & coconut sorbet (ve)	Cheese & biscuits (v) + £500 supplement
Please list every party member here with their menu order below.																		
Total																		