



GLAZEBROOK HOUSE

Christmas Day Lunch pre-order Menu £120 per person

3 course set lunch
Tuesday 25th December 2018

Parsnip, apple & roasted chestnut soup, parsnip crisps, sage oil
Chicken liver foie gras parfait, pedro ximenez jelly, toasted brioche
Beetroot cured salmon, cucumber ketchup, tempura oyster & Exmoor caviar

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Butter Roasted free range Turkey crown, sticky braised leg, chestnut & cranberry stuffing, winter vegetables, goose fat potatoes, madeira gravy
Classic Beef Wellington, caramelised shallot, winter vegetables, goose fat potatoes, red wine gravy
"Forest Fungi" Mushroom Wellington, Cornish brie fritters, winter vegetables, cranberry & orange puree
Pan roasted Stone bass, root vegetable rosti, winter greens, crab cakes & bisque

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Mulled fruit pavlova, cranberry sorbet, Langage clotted cream
Traditional Christmas pudding, cognac creme anglaise
Chocolate torte, mint crumb, crème fraiche & mint ice cream

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Coffee and Christmas treats

A discretionary 12.5% service charge will be added to your bill and is split between all staff, thank you
Food Allergies and intolerances: all of our dishes are prepared in house. If you have certain allergies or intolerances and need guidance with our menu, please ask a member of staff for more information.

We would appreciate a pre - order of everyone's menu choices including any allergies or special dietary requirements by 25th November 2018 so our kitchen team may prepare accordingly. We hope you understand.



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