



GLAZEBROOK HOUSE

Italian Wine Evening with the Villa Sandi Winery

Starter

Cornish crab arancini - pecorino cheese - samphire & basil pesto

or

(Vegetarian) Truffled mushroom arancini - basil pesto

(Villa Sandi Prosecco di Valdobbiadene Superiore Brut Millesimato 2017)

Main

Lamb rack - gremolata cavolo nero - roasted garlic polenta - Served with a side of slow cooked lamb shoulder pappardelle pasta

or

(Vegetarian) Spinach & ricotta stuffed cannelloni - sage - hazelnut brown butter - roasted butternut

(Villa Sandi Marinali Bianco Manzoni Bianco / Villa Sandi Marinali Raboso Marca Trevigiana)

Pre-dessert

Sicilian Lemon Sorbet - poached rhubarb - fennel biscotti

Dessert

Vanilla panacotta - roasted peach - crushed Amaretti

(Villa Sandi Rive Oris Vino Spumante Dolce)

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.

A discretionary 12.5% service charge will be added to your bill and is split between all staff, thank you.