



G L A Z E  
RESTAURANT

## BRITISH SET MENU

### STARTERS

**Soup of the Day (V) (VE) (GF)**

Crusty Bread Roll

**Dill Salmon Gravlax**

Pickled Beetroot | Vanilla Dressing

**Boudin of Black Pudding**

Caramelised Apple | Mixed Leaf

**Mushroom Ragout Tartlet (V)**

Honey | Goats Cheese Salad

### MAINS

**Pan-Fried Corn-Fed Chicken Breast**

Boulangère Potato | Jerusalem Artichoke Puree

Roasted Baby Carrot | Red Wine Jus

**Confit Pork Belly with Chorizo Cassoulet**

Buttered Kale | Diced Apple Jus

**Seabass Fillet**

Parsnip Puree | Buttered Kale | Braised Fennel

**Butternut Squash Tortellini (V)**

Tenderstem Broccoli | Pumpkin Seeds | Wild Mushroom Sauce

### DESSERTS

**Belgian Chocolate Mousse**

Honeycomb | Raspberry Sorbet | Berry Compote

**Sticky Toffee Pudding**

Toffee Sauce | Caramelised Apple | Clotted Cream

**Fresh Fruit Platter (V) (VE) (GF)**

Sorbet

**Selection of Cheeses**

Biscuits | Celery | Apricot Chutney

**(£3.75 Additional Charge)**

**Two Courses, £30.00 | Three Courses, £35.00**

(V) Suitable for Vegetarians (VE) Suitable for Vegans (GF) Gluten Free

All items listed may contain traces of nuts. If you have any concerns, please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.

## INDIAN SET MENU

### STARTERS

**Malai Murg Tikka (GF)**

Clay Oven Cooked Chicken Breast | Cream | Soft Cheese

**Lamb Seekh Kebab (GF)**

Minced Lamb | Ginger | Garlic | Indian Herbs

**Paneer Tikka (GF) (V)**

Clay Oven Cooked | Cottage Cheese | Rich Indian Spices

### MAINS

**Bhuna Lamb (GF)**

Diced Lamb | Tomato & Onion Sauce | Dried Indian Spices

**Chicken Dhansak (GF)**

Chicken Breast | Mixed Lentils | Dried Herbs

**Mixed Vegetable Jalfrezi (GF) (V) (VE)**

Tomato | Onion | Flavours of India

**Tarka Dahl (GF) (V)**

Mixed Lentils | Cumin Seeds | Garlic | Indian Herbs

### DESSERTS

**Belgian Chocolate Mousse**

Honeycomb | Raspberry Sorbet | Berry Compote

**Sticky Toffee Pudding**

Toffee Sauce | Caramelised Apple | Clotted Cream

**Fresh Fruit Platter (V) (VE) (GF)**

Sorbet

**Selection of Cheeses**

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