



G L A Z E
RESTAURANT

Starters

Soup of the day (V)

Pigeon, Leek and Foie Gras Terrine and Mixed Leaves with Chutney

Smoked Mackerel, Potato Salad, and Red Radish with Orange Gel

Twice Baked Goat Cheese Souffle with Honey and Mustard Dressing (V)

Mains

Duo of Pork, Boulangère Potatoes, Apple Puree and Creamed Leeks with Red Wine Jus

Salmon Fillet, Samphire, Olive Crushed New Potatoes and Tapenade Dressing

Herb Crusted Saddle of Lamb, Bon Bon of Lamb and Pea Puree, Ratatouille with Rosemary Jus

Potato Gnocchi, Mushroom Cream Sauce with Parmesan and Kale (V)

Desserts

Fresh Fruit Platter with Sorbet

Duo of Chocolate Delice with Raspberry Sorbet and Chocolate Sauce

Sticky Toffee Pudding, Butterscotch Sauce Caramelised Apple with Vanilla Pod Ice Cream

Selection of Somerset Brie, Croxton Manor Cheddar and Stilton with Grapes, Celery and Crackers

2 Course £25.95 and 3 Course £30.95

For any specific dietary requirements or allergies, please ask a team member

