



**G L A Z E**  
RESTAURANT

**STARTER**

Soup of the Day (v)

Asparagus Tart and Mixed Leaves with Mustard Dressing(v)

Smoked Salmon and Cream Fresh Terrine with Citrus Dressing

Confit Duck Rilette, Red Onion Jam, Toasted Focaccia Bread

**MAIN COURSE**

Pan Fried seabream, New Potatoes, Clams with White Wine and Olive Oil

Rump of Lamb, Dauphinoise Potato and Asparagus with Rosemary Jus

Braised Shin of Beef, Horseradish Mash Potato, Kale, Port Jus

Aubergine Charlotte, Ratatouille, Mozzarella and Broccoli (v)

**DESSERT**

Orange Cake, Chocolate Mousse, Orange Marmalade Parfait

Strawberry and Vanilla Mille Feuille with Vanilla Ice Cream

Fresh Fruit Platter with Fruit Sorbet

Selection of Somerset Brie, Croxton Manor Cheddar and Stilton With Biscuits, Grapes and Celery

**2 Course £25.95 and 3 Course £30.95**

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