



G L A Z E
RESTAURANT

STARTER

Soup of the Day (v)

Tomato and Courgette, Goats' Cheese Galette with Tapenade and Honey

Hot Smoked Salmon with Whiskey and Horse Radish Sauce

Galantine of Confit Chicken and Foie Gras Apricot Chutney, Brioche and Orange Gel

~*~

MAIN COURSE

Pork Belly with Chorizo Cassolette, Confit Potatoes, apple Puree and Wilted Kale

Hake Fillet with Parsley Sauce, Braised Fennel and Mash Potato

Duck Breast with Caramelised Clementine, Celeriac Gratin and a Red Wine Jus

Polenta Cake with Roasted Vegetables and a Rich Tomato Sauce(v)

~*~

DESSERT

Apple and Winter Berry Crumble with Custard

Lemon Tart with Vanilla Ice Cream

Fresh Fruit Platter, Sorbet

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

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

2 Course £25.95 and 3 Course £30.95



G L A Z E
RESTAURANT