

GLASCHU



Festive Dinners '26

STARTERS

CELERIAC SOUP (V)

Crispy Jerusalem artichokes, piccada

CHICKEN LIVER PARFAIT

Clementine chutney, toasted brioche, watercress salad

PRAWN SKAGEN

Keta caviar, dill

BURATTA

Orange, basil, olive oil

MAINS

ROASTED COD

Orange and winter-spiced butter sauce, wilted spinach

ROAST TURKEY ROULADE

Sage and onion stuffing, duck fat roast potatoes, Brussels sprouts, pigs in blankets, honey glazed carrots, turkey jus, and cranberry sauce.

RED WINE BRAISED SMOKED BEEF CHEEK

Caramelised cauliflower purée, truffled dill crushed potatoes, black kale

SQUASH, LENTIL AND ALMOND PITHIVIER (V)

Celeriac puree, sage and pine nut beurre noisette

CHARGRILLED BLACK ANGUS SIRLOIN

Skinny fries, peppercorn sauce

DESSERTS

STICKY TOFFEE PUDDING (V)

Butterscotch sauce, vanilla ice cream

CLEMENTINE & WHITE CHOCOLATE GANACHE (V)

Parsnip and roasted white chocolate ice cream, lemon balm

ORANGE AND ALMOND CAKE (V)

Crème fraîche, macerated berries

CHEESE SELECTION

Grapes, crackers, chutney

3 COURSES

4PM-CLOSE

MON-THU: £60

FRI-SUN: £65