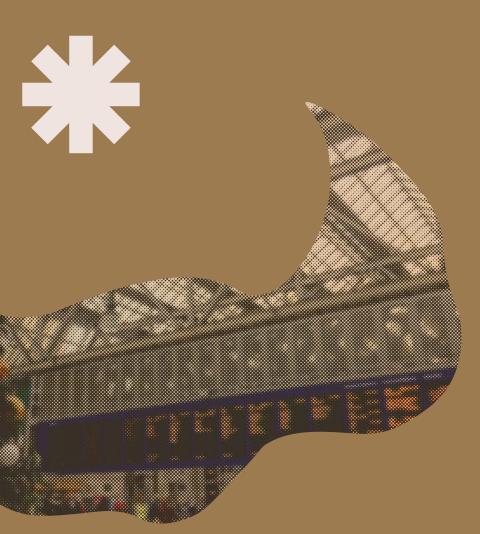
# GLASCHU









Festive Lunch '23

# STARTERS

~~~

# **CARROT AND GINGER SOUP (V)**

Bloomer bread, cumin seed, olive oil

### **CHICKEN LIVER & TRUFFLE PARFAIT**

Clementine chutney, toasted brioche, watercress salad

# HOT SMOKED SALMON RILLETTE

Pickled cucumber, creme fraiche, horseradish, toasted bread

# CHARANTAIS MELON (V)

Black olives, feta, evoo

#### MAINS

 $\sim$ 

# PAN ROASTED HAKE FILLET

Shetland mussel, bacon & new potato chowder

# **ROAST TURKEY ROULADE**

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

# RED WINE BRAISED SMOKED BEEF CHEEK

Caramelised cauliflower puree, truffed Jerusalem artichoke & black kale

# SQUASH, LENTIL AND ALMOND PITHIVIER (V)

Celeriac puree, sage & pine nut beurre noisette

## DESSERTS

~~~~

# STICKY TOFFEE PUDDING (V)

Butterscotch sauce, vanilla ice cream

# MULLED CHERRY CHEESECAKE (V)

Biscuit base, cherry compote, vanilla and candied orange

# WHITE CHOCOLATE MOUSSE (V)

Honeycomb, pistachio sponge, nutella powder

# **CHEESE SELECTION**

Artisan crackers, grapes, chutney



## 3-COURSE LUNCH

12-4PM

MON-THU: £45 FRI-SUN: £50

