

GLASCHU



Xmas Dinner '24

STARTERS

CARROT AND GINGER SOUP (V)

Bloomer bread, cumin seed, olive oil

CHICKEN LIVER & TRUFFLE PARFAIT

Clementine chutney, toasted brioche, watercress salad

HOT SMOKED MACKEREL RILLETTE

Pickled cucumber, creme fraiche, horseradish, toasted bread

BURATTA

Chargrilled grapes, basil and fennel dressing

MAINS

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

CHARGRILLED BLACK ANGUS SIRLOIN

Skinny fries, peppercorn sauce

DESSERTS

STICKY TOFFEE PUDDING (V)

Butterscotch sauce, vanilla ice cream

MULLED CHERRY CHEESECAKE (V)

Biscuit base, cherry compote, vanilla and candied orange

ORANGE AND ALMOND CAKE (V)

Crème fraiche, macerated berries

CHEESE SELECTION

Artisan crackers, grapes, chutney

GLASCOW

3 COURSES

4PM-CLOSE

MON-THU: £55

FRI-SUN: £60