

GLASCHU



**Festive Lunch '24**

## STARTERS

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### 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

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### 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

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### 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

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### 3-COURSE LUNCH

12-4PM

MON-THU: £45  
FRI-SUN: £50

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