

Glasshouse Christmas menu 2018

Two courses £17.50

Three courses £22.50

Starters

Smoked salmon cheesecake served with fresh salad leaves, pickled cucumber & a citrus dressing.

Roasted sweet pepper soup with a hint of smoked paprika & bread roll [Vegan]

Roasted pear & Perl Las tartlets served with a baby leaf salad & balsamic dressing.

Main courses

Traditional roast Pembrokeshire turkey with all of its seasonal trimmings.

Pan fried breast of guinea fowl served with the confit of its leg & pan gravy.

Roasted loin of pork crusted with honey & Middle Eastern spices served with an apricot & brandy sauce.

Roasted Wild mushroom & spinach wrap served with a tahini Stroganoff sauce. [Vegan]

All served with the Chef's selection of seasonal vegetables & roast potatoes.

Puddings

Traditional homemade Christmas pudding with brandy sauce.

Raspberry delice – layers of sponge & raspberry mousse topped with fresh berries.

Sticky toffee date pudding with soya cream. [Vegan]

Many of dishes are naturally gluten free please enquire at time of booking for more information.

