

## **Glasshouse Christmas Menu 2019**

**Two courses £17.50**

**Three courses £22.50**

### **Starters**

Chicken breast & chorizo terrine with spiced plum chutney & fresh leaves.

Carrot, walnut & toasted sunflower seed nuggets with a sweet chilli dip (vegan)

Salmon & prawn salad Nicoise

### **Main courses**

*All meals served with the Chef's selection of seasonal vegetable & roast potatoes.*

Traditional Pembrokeshire roast turkey with all the trimmings.

Roasted aubergine filled with Middle Eastern spiced vegetables served with a butternut squash & red pepper veloute (vegan)

Slow cooked Welsh beef daube in a classic Bourguignon sauce

Roasted pheasant breast served with the confit of its leg & a wild mushroom sauce

### **Puddings**

Traditional Christmas pudding with brandy sauce (can be vegan please ask at time of booking)

Mango & passion fruit delice

Chocolate & mint cheesecake

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