

The Glasshouse

THE GLASSHOUSE

Christmas Day Lunch Menu

Salads and tapas

Vine grown tomatoes, basil, capers and pomegranate
Mustard dressed potato and red wine vinegar, pickled shallots
Traditional coleslaw
Orecchiette pasta with wild rocket and Ligurian black olives
Mediterranean couscous salad
Wild rocket, shaved parmesan and balsamic
Waldorf salad
Selection of cured meats and tapas

Seafood and sushi

Scottish smoked salmon and capers
Hot smoked salmon with horseradish cream
Herring roll mops, pickled onions and tarragon
Scottish mussels à la provençale
Mixed Mediterranean seafood salad
Selection of sushi with accompaniments
Peppered mackerel · anchovies · capers · tartare sauce
Marie Rose sauce

Main courses

Roast fore rib of beef with Yorkshire puddings
Roasted Norfolk turkey with all the trimmings
Roasted leg of Welsh lamb
Rotisserie chicken
Whole baked salmon, fennel and olive stuffing
Sear fillet of sea bass, Florence fennel and olives
Penne pasta with roasted pumpkin sauce and Amaretto
Potato gnocchi with wild mushrooms and parmesan
Truffled celeriac soup with cracked black pepper

Vegetables and sides

Rosemary and sea salt roasted potatoes
Gratin dauphinoise
Parsley glazed Chantenay carrots
Broccoli with Amalfi lemon and garlic
Roast butternut squash with sage
Dressed winter greens
Cauliflower and lemon
Gravy
Selection of dips and sauces

Asian and wok

Butter chicken · Chana masala · Koftas and samosas ·
Biryani · Chicken dumplings
Live Wok Station including a selection of noodles, meat,
seafood, tofu, vegetables and sauces

Desserts

The Grove chocolate fountain
Selection of mousses, tarts and pastries
Christmas pudding with Brandy sauce
Mince pies
Meringues and fruit compote
Selection of cheeses

