FESTIVE FLAVOURS AT THE GLASSHOUSE



Enjoy traditional Christmas favourites alongside Winter in Alsace:
a celebration of French-German winter-market flavours.
Discover these festive highlights alongside our much-loved
international kitchens, deli and seafood.

TRADITIONAL CHRISTMAS SELECTION

CARVING STATION

Roast turkey and stuffed turkey legs, dry-aged four-rib roast, sirloin and slow-roasted leg of lamb.

Three meats on rotation, not all simultaneously.

SEASONAL VEGETABLES

Honey and thyme-roasted carrots, roasted Brussels sprouts, beef-fat-roasted potatoes, roasted winter roots.

TRIMMINGS & SAUCES

Pigs in blankets, Yorkshire puddings, turkey gravy, red wine jus, cranberry, mint and apple sauces, horseradish.

PLANT-BASED CHOICE

Roast vegetable Wellington (vg), vegan gravy and vegan roast potatoes.

LIVE PASTA

Mushroom and black truffle tortelloni (v).

DELI & CHEESE

Coarse game terrine, chicken liver parfait, cheeses including Montgomery Cheddar, Shropshire Blue, Wigmore, Golden Cenarth, Ashlynn Goat's, Pavé Cobble, Munster Montagne and St Jude. Apple, plum, pear and chilli chutneys, grapes, figs, quince, biscuits and lavash.

SEAFOOD ON ICE

Orange and tarragon gravadlax, smoked salmon, oysters, langoustines.

NEW SEASONAL STATION / WINTER IN ALSACE

A French-German winter-market-inspired station with regional specialities and a self-service raclette selection.

CHOUCROUTE GARNIE

Riesling-braised sauerkraut with juniper, smoked pork loin, Strasbourg and smoked sausages, Dijon and wholegrain mustard.

COQ AU RIESLING

Chicken braised in Alsatian Riesling with mushrooms, pearl onions and a light cream sauce, buttered spätzle.

RACLETTE (SELF-SERVICE)

Melted raclette cheese with warm baby potatoes, cornichons and pickled baby onions.

TARTE À L'OIGNON (V)

Alsatian onion tart with slowly cooked onions, crème fraîche, eggs and nutmeg in shortcrust pastry, no lardons.

CHERRY BETTELMAN

Traditional Alsatian cherry bread pudding.

KOUGELHOPH

Sweet brioche cake with raisins and flaked almonds.

TARTE AUX QUETSCHES

A tartlet of pastry cream, cinnamon and baked red plums.

PAIN D'ÉPICES

Rye flour bread made with honey and festive spices.

BREDELE

Traditional Christmas cookies and biscuits.