

MICHAEL FOWLER AT GLEWSTONE COURT



FESTIVE LUNCH MENU

2 COURSES £24, 3 COURSES £30

All of our dishes are cooked to order using fresh local ingredients which incurs little extra preparation time.

STARTERS	CRAB RISOTTO Shellfish Bisque
	GAME TERRINE Quince Pureé
	SAGE GNOCCHI (V) Chestnut & Sage Pesto
MAINS	BEEF CHEEK SLOW BRAISED IN MADEIRA Truffle Cream Potato, Winter Greens
	FILLET OF POLLOCK Pumpkin & Ponzu
	RAVIOLI OF CROWN PRINCE SQUASH (V) Scorched Celeriac, Herb Velouté
	ROAST TURKEY WITH ALL THE TRIMMINGS <i>(All mains are served as complete dishes)</i>
DESSERTS	CHRISTMAS PUDDING SOUFFLÉ Brandy Spiced Syrup, Clotted Cream Ice Cream
	PRESSED APPLE TERRINE Nut Crumble, Vanilla Custard, Sugar Tuilles
	BRITISH CHEESE PLATE Homemade Wafers, Celery & Grapes
	CHEESE AS EXTRA COURSE AFTER DESSERT £6
	COFFEE OR TEA & PETIT FOURS £4



All our prices include VAT at the prevailing rate

A 12.5% service charge will be added to parties of 8 or more.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu description does not include all ingredients. If you have a food allergy or intolerance please let us know before ordering. Full allergen information is available, please ask a team member for details.