

MICHAEL FOWLER AT GLEWSTONE COURT



FESTIVE DINNER MENU

2 COURSES £36, 3 COURSES £45

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

CANAPÉS

STARTERS

CHESTNUT & CELERIAC SOUP (V)
Black Garlic, Celeriac Crisps

CRAB TORTELLINI
Shellfish Bisque

GAME TERRINE
Quince Pureé

SAGE GNOCCHI (V)
Chestnut & Sage Pesto

MAINS

BALLOTINE OF TURKEY
Château Potatoes, Piccolo Parsnips, Sprout Tops, Bread Sauce, Cranberry

FILLET OF BEEF
Beef Cheek, Wild Mushroom, Truffle, Madeira

TASTING OF PORK
Bacon Jam, Pancetta, Celeriac, Prune, Apple, Cobnuts

FILLET OF WILD BASS
Pumpkin & Ponzu

RAVIOLI OF CROWN PRINCE SQUASH (V)
Scorched Celeriac, Herb Velouté

DESSERTS

MANDARIN PARFAIT
Mandarin Compote

CHRISTMAS PUDDING SOUFFLE
Brandy Spiced Syrup, Clotted Cream Ice Cream

BAKED CHOCOLATE SOUP
Vanilla Ice Cream

BRITISH CHEESE PLATE
Homemade Wafers, Celery & Grapes

CHEESE BOARD AS ADDITIONAL COURSE £9

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.