

EASTER LUNCH MENU

Glaze Restaurant 🌸
Sunday, 20th April 2025

Marinated Olives * (ve), £5

Artisan Bread & Oil • (v), £2.50 pp

STARTER

Parsnip & Celery Root Bisque * (v) (df)

Pomegranate Seeds | Dill Oil

Duo of Chicken & Pistachio Terrine (df)

Spiced Apple Chutney | Apple Gel | Ciabatta Crostini

Smoked Salmon & Philadelphia Roulade *

Pickled Fennel | Cucumber Carpaccio

Honey Glazed Parsnip Tart (v)

Onion Marmalade | Melted Ricotta | Hazelnut Crumble.



Drinks List

MAIN

Pan Roast Chicken Breast

Roasted Vegetables | Cauliflower Cheese | Yorkshire Pudding | Gravy

Pan Fried Sea Trout Supreme *

Olive Crushed New Potatoes | Grilled Asparagus | Wild Mushroom Sauce

Slow Roast Lamb Shoulder

Roasted Vegetables | Cauliflower Cheese | Yorkshire Pudding | Jus

Char-Grilled Sirloin Steak *

Confit Vine Tomato | Portobello Mushroom | Hand Cut Chips

Risotto with Duo of Butter Nut Squash (v)

Edamame Beans | Parmesan Crisp | Pea Shoot Cress

SAUCE

Garlic Butter *, £3

Peppercorn *, £3

Skinny Fries (vg), £5.5

New Potatoes, Chorizo & Tomato *, £6

SIDES

Rocket and Parmesan Salad * (v), £5.5

Tenderstem Broccoli (v), £5.5

DESSERT

Vanilla Bavaois * (v)

Strawberry Sorbet | Lemon Gel

Peach & Almond Tart (v)

Caramel Diplomat Cream | Sesame Tuile

Hazelnut Semi Freddo (v)

Cherry Compote | White Chocolate | Mascarpone Ganache

Coffee & Chocolate Mousse (v)

Candied Orange | Cocoa Nibs

Three British Artisan Cheeses (v) • (+£7.5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits | Ask for today's selection

Two Courses, £37.00 | Three Courses, £45.00

* – Gluten Free | (v) – Vegetarian | (ve) – Vegan | • – Gluten Free Option Available | ☒ – Vegan optional

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order.
Detailed allergen information is available upon request. **We cannot guarantee the total absence of allergens in our dishes.**

EASTER AFTERNOON TEA

Served on 20th and 21st April 2025

SANDWICHES

Loch River Smoked Salmon | Cream Cheese | Pickled Cucumber | Brown Bread

Coronation Chicken | Roquette

Classic Egg Mayonnaise | Watercress | White Bread

Paneer & Cheddar | Caramelised Onion Chutney

Falafel & Hummus (v)

SCONES & PRESERVES

Buttermilk Plain and Fruit Scones (v)

Cornish Clotted Cream, Bonne Maman Jam & Preserves(v)

CAKES

Coffee & Chocolate Mousse | Candied Orange

Peach & Almond Tart | Caramel Cream

Rhubarb | Ginger Cake (v)

Classic French Macaroon (v)

CLASSIC: £30 PER PERSON

SPARKLING: £36 PER PERSON

(includes a glass of Chilled Prosecco)