



THE GLASS HOUSE  
WYNYARD HALL

The Glass House, that is located at the centre of our Kitchen Garden is a botanical celebration by both design and flavour. Our menus feature a delightful array of dishes crafted with the freshest seasonal produce harvested straight from our bountiful kitchen garden.

## Festive Set Menu



### Starters

Celeriac Soup, Truffle Oil, Warm Focaccia (V) (GF)

House Cured Salmon, Horseradish Creme Freiche, Apple, Dill Pickles (GF) (DF\*)

Duck Terrine, Brioche, Estate Pear And Plum Chutney, Whipped Parfait (GF\*) (DF)

### Mains

Traditional Roast Turkey, Roast Potatoes, Carrots, Parsnips, Pigs In Blankets, Stuffing (GF\*) (DF)

Pan Fried Sea Bream, Curry Velute, Mussels, Samphire, Concasse (GF)

Squash Risotto, Roast Squash, Smocked Feta (GF) (DF\*)

### Desserts

Christmas Pudding, Warm Brandy Sauce

Isle Of Mull Cheddar, Estate Chutney, Sourdough Crackers, Grapes (GF\*)

Mulled Poached Pear, Granola, Vegan Vanilla Ice Cream (GF) (DF)

3 Courses £32.00

2 Courses £27.00

All prices include VAT at the current rate. Please note a discretionary 10% service charge will be added to all bills. Before ordering your food and drinks, please make your server aware of any allergies. If you would like to know more about our ingredients please ask a member of staff. Dishes marked with (GF)(DF)(GF)(V)(VG)(N)(\*) may need amendments to accommodate dietary restriction.

(V) = Vegetarian (VG) = Vegan