



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.

## New Years Eve Dinner

**Enjoy a glass of Champagne and canapés on arrival**

### Starters

Salt Baked Beetroot Humus, Crispy Chickpeas, Pickled Shallots, Sumac Cracker (V)

British Cured Meats, Piquio Peppers, Focaccia, Local Rapeseed Oil (DF) (GF\*)

Buratta, Roasted Figs, Aged Balsamic, Prosciutto, Toasted Seeds (GF)

Scallops, Caramelised And Roasted Purée, Granny Smith (GF)

Garden Squash Tortellini, Celeriac Purée, Hazlenut, Sage (VE) (DF)

### Mains

Duck Breast, Potato Terrine, Hen Of The Woods Mushroom (GF)

Fillet Of Beef, Smoked Mash Potato, Beef Fat Carrot, Red Wine Jus (GF)

Wild Sea Bass, Clams, Sea Veg, Leek Heart, Caviar Buerre Blanc (GF) (DF)

Cauliflower Steak, Harissa, Hummus, Gremolata, Toasted Pinenuts (V) (GF)

Gnocchi, Wild Mushrooms, Leek, Truffle (V\*) (DF\*)

### Champagne Sorbet

### Desserts

Chocolate Orange Delice, Chocolate Orange Curd, Orange Segments, Donut (VE)

Madagascan Vanilla Crème Brûlée , Short Bread (GF\*)

Lemon Parfait, Almond Frangipane, Lemon Curd (GF)

Rum Baba, Pineapple, Rum And Raisin Ice Cream

Poached Estate Pears, Mulled Wine, Granola, Vegan Ice Cream (V)

**£80.00 Per Person**

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



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## New Years Eve Brunch

### Brunch

Eggs Benedict £11.00

Eggs Florentine (V) £10.00

Eggs Royale £12.00

Wild Mushroom, Fried Duck Egg On Sourdough (V) (GF\*) £12.00

Shakshuka, Spiced Tomato Sauce, Baked Hens Egg. Sourdough Toast £11.00

### To Share

British Cured Meats, And Cheeses, Rosemary Focaccia, Olives, Chutney,  
Crackers, Grapes £33.00

### Sides

Truffle And Parmesan Fries £6.00

Triple Cooked Chips £5.00

Seasoned Fries £5.00

Garden Salad £4.50

Marinated Olives £3.00

House Focaccia With Whipped Garden Herb Butter £5.00