

2 COURSES (DAY) £25PP
3 COURSES (EVENING) £36PP
BOOKING ONLY
50% DEPOSIT REQUIRED

PLEASE EMAIL
GLASSBOX@CLEVEDONPIER.COM
OR CALL 01275 878846
TO ENQUIRE



DECEMBER 2021

DAY BOOKINGS
WEDNESDAY TO FRIDAY

FOR EVENING BOOKINGS*
PLEASE EMAIL OR CALL
*MINIMUM OF 10 PEOPLE PER GROUP

CHRISTMAS MENU

STARTERS

HOMEMADE CHICKEN LIVER PATE WITH IN HOUSE CIDER & APPLE CHUTNEY
CRAB WITH MASCARPONE & LEMON, SWEET PEPPER ROULE & PICKLED FENNEL (GF)
WILD MUSHROOM SOUP WITH TRUFFLE FROTH & SHAVINGS WITH SOURDOUGH (VE)
SPINACH & CHESTNUT TRICOLOUR TORTELLINI, ROASTED TOMATO PESTO,
WITH HERB OIL & CRISPY LENTILS (VE)

MAIN COURSE

TRADITIONAL ROAST TURKEY WITH SAUSAGE MEAT & APRICOT STUFFING
PIGS IN BLANKETS, HOMEMADE CRANBERRY SAUCE, YORKSHIRE PUD, ROASTIES & TURKEY JUS

PAN FRIED SEA BASS FILLETS (GF)
ON A BED OF BROWN SHRIMP RISOTTO, PEPPER SAUCE & ROCKET PISTOU

BRAISED BLADE OF SOMERSET BEEF (GF)
BUTTERY FONDANT POTATO, CHARD & BABY LEEKS, WITH A RICH POT LIQUOR

BEETROOT WELLINGTON IN FLAKY PASTRY (VE)
TOPPED WITH A DUXELLE OF MUSHROOMS, ROASTIES, HOMEMADE CRANBERRY SAUCE
WITH MALBEC & REDCURRANT SAUCE

ALL DISHES SERVED WITH A SELECTION OF BRAISED WINTER VEGETABLES & FESTIVE SPROUTS

DESSERT

BAKED EGGNOG CHEESECAKE WITH RASPBERRY & CHAMPAGNE COULIS
HOMEMADE CHRISTMAS PUDDING WITH SOMERSET APPLE & BRANDY SAUCE
CARAMEL & HAZELNUT PARFAIT WITH CANDIED FRUIT & NUTS, PLUS COCOA NIBS TUILE
(GF)(VE)

SPICED WINTER FRUIT COMPOTE SUNDAE (GF)
LAYERS OF CHANTILLY CREAM & HOMEMADE MULLED ICE CREAM

SOMERSET CHEESE BOARD
SELECTION OF LOCAL CHEESES WITH CHUTNEY & CRACKERS

TO FINISH

TEA AND COFFEE / FESTIVE MINCEMEAT & APPLE SLICE

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY - PLEASE SPEAK TO US BEFORE YOU ORDER
(GF) GLUTEN FREE (VE) VEGAN - FURTHER GLUTEN FREE OPTIONS AVAILABLE