

MIDWEEK
2 COURSES
FOR £20PP
INCLUDES PIER ENTRY

1-3 NOVEMBER
SUBJECT TO AVAILABILITY



*The Glass Box is managed and run,
by Clevedon Pier & Heritage Trust*

**PRE-BOOKING
ONLY**

**FOR BOOKINGS - EMAIL
GLASSBOX@CLEVEDONPIER.COM**

MAINS

FAGGOT & MASH

Locally made faggot, with creamy mash potatoes –
With red onion gravy and tenderstem broccoli.

LINGUINE PESCATORE (DF)

Prawns, mussels, squid, clams, and cod, in a classic tomato sauce
With crispy cavolo nero.

PAN FRIED GOATS' CHEESE (GF)

Pan friend goats cheese polenta, with roasted vegetables, pumpkin puree, and pesto.

DESSERTS

GLASS BOX CHOCOLATE SUNDAE (GF) with chocolate brownie and chocolate ice-cream

STICKY TOFFEE PUDDING (GF) with butterscotch sauce and vanilla ice-cream

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE, OR SENSITIVITY – PLEASE SPEAK TO US BEFORE YOU ORDER
(GF) GLUTEN FREE (V) VEGAN (VE) VEGETARIAN *CAN BE MADE GF

CLEVEDONPIER.CO.UK

MIDWEEK
2-COURSES
FOR £20PP
INCLUDES PIER ENTRY

8-10 NOVEMBER
SUBJECT TO AVAILABILITY



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**PRE-BOOKING
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MAINS

CRISPY ASIAN PORK BELLY (GF) (DF)
with stir-fry pak choi and oyster mushrooms – with garlic and spring onion liquor

HOMEMADE FISH CAKES
with roasted squash and bean medley – served with hollandaise sauce.

LENTIL RISsoles (GF)
with spiced cauliflower puree and sauteed potatoes, and red pepper coulis

DESSERTS

HOMEMADE LEMON POSSET with homemade shortbread

TOFFEE APPLE CRUMBLE (GF) with custard

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MIDWEEK
2-COURSES
FOR £20PP
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15-17 NOVEMBER
SUBJECT TO AVAILABILITY



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**PRE-BOOKING
ONLY**

**FOR BOOKINGS - EMAIL
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MAINS

SAUSAGE & CELERIAC MASH (GF)

gluten free Cumberland sausage ring, celeriac mash, braised red cabbage & cider gravy

THAI COD & PRAWN CURRY (GF) (DF)

with fragrant sticky rice and topped with crispy cabbage

AUBERGINE TIMBALE

roasted aubergine, tomato & mozzarella sambal,
with spinach tagliatelle and a red pepper sauce.

DESSERTS

BLACK CHERRY & VANILLA CHEESECAKE

WARM CHOCOLATE BROWNIE with chocolate ice cream (GF)

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MIDWEEK

2-COURSE £20pp

INCLUDES PIER ENTRY

22-24 NOVEMBER

SUBJECT TO AVAILABILITY



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**PRE-BOOKING
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MAINS

HOMEMADE TURKEY & HAM PIE

turkey, ham, and leek pie, with creamy mash potato, roasted baby carrots and turkey jus.

SMOKED SALMON ALFREDO

with spaghetti, in a creamy white wine sauce.

CHICKPEA & VEGETABLE TAGINE (GF) (DF)

with spiced cous cous and flatbread.

DESSERTS

VANILLA PANNA COTTA with winter berry compote (GF)

BRIOCHE & MARMALADE BREAD & BUTTER PUDDING with custard

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