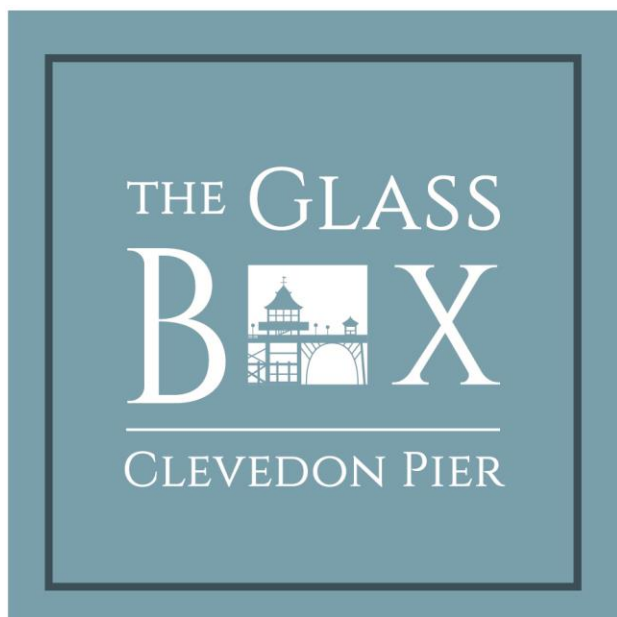


# FESTIVE MENU

## BOOKING ONLY

**DAYTIME** – every Friday in December  
2 course lunch £30pp\*  
\*Includes a glass of fizz.

**EVENING** – Fridays & Saturdays in December  
2 Course £30pp\*  
3 Course £38pp\*  
Available to large bookings only.  
\*Includes a glass of fizz.



pre-booking and pre-ordering are essential.  
£10 per person deposit required.  
*All bookings include pier entry.*

**ALL BOOKINGS - EMAIL**  
[GLASSBOX@CLEVEDONPIER.COM](mailto:GLASSBOX@CLEVEDONPIER.COM)

Enquire about Works Christmas Parties!

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

## TO START

*all starters can be made gluten free in upon advance pre-order*

### CHICKEN & PISTACHIO TERRINE\*

with spiced fig chutney and toasted sour dough

### ROASTED BUTTERNUT SQUASH & RED PEPPER SOUP (V)\*

spiced with ginger and served with crusty bread

### CLASSIC PRAWN COCKTAIL\*

with baby gem lettuce and topped with crispy prawns – served with brown bread

## MAINS

*All dishes served with a selection of braised winter vegetables & festive sprouts.*

### ROAST TURKEY CROWN (GF)

with slices of apricot and sage stuffing, leg meat, pigs in blankets, roasties, Yorkshire pudding, homemade cranberry sauce, and a rich turkey gravy

### LOIN OF BUTTER POACHED COD (GF)

wrapped in black forest ham, on a bed of potato risotto, and topped with crispy leeks – Served with a chive oil velouté

### CRISPY BELLY PORK

with creamy wholegrain mash potato, cigar of Stornoway black pudding – Served with a cider and cherry pot liquor  
*can be made GF upon advance pre-order.*

### OVEN ROASTED

### PORTOBELLO MUSHROOM (V)

filled with spinach and pine nuts, wrapped in flaky filo pastry, with a lentil and vegetable bon-bon, roasties, and served with a redcurrant jus  
*can be made GF upon advance pre-order.*

## SIDES

Cauliflower Cheese Bowl (VE) £4.50	Bowl of Pigs-in-blankets £5
Extra jug of gravy £2.50	Bowl of roasties £3.50

*Any sides must be pre-ordered in advance.*

## DESSERT

**HOMEMADE TRADITIONAL CHRISTMAS PUDDING (GF)** with brandy sauce

**GINGERBREAD & CRANBERRY PANNA COTTA CAKE (GF)(V)** with fresh berries & fruit sauce

**CHEESE SELECTION** cheddar, brie, and stilton – with grapes, biscuits, chutney, and butter

## TO FINISH (ALL COURSES)

TEA OR COFFEE WITH FESTIVE MINCEMEAT & APPLE SLICE

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](http://CLEVEDONPIER.CO.UK)