

2 COURSES £32PP

3 COURSES £38PP

£10 PER PERSON DEPOSIT REQUIRED

TO BOOK

[GLASSBOX@CLEVEDONPIER.COM](mailto:GLASSBOX@CLEVEDONPIER.COM)



SUNDAY  
31 MARCH

EXCLUSIVE  
BOOKING ONLY

THE GLASS BOX IS  
RUN & MANAGED  
BY CLEVEDON PIER

## EASTER SUNDAY MENU

### STARTERS

#### CHUNKY HOMEMADE LEEK & POTATO SOUP

(VE) (GF upon advanced request)

#### HOMEMADE SMOKED MACKEREL PATE

with crusty bread and roasted red pepper peppernaise

#### CRISPY DUCK TERRINE

with pickled radish salad, and plum & orange gel

### MAINS

#### ROAST LEG OF WELSH LAMB

with roast potatoes, Yorkshire pudding, rich lamb jus,  
redcurrant jelly or mint sauce  
(GF upon advanced request)

#### BRAISED RABBIT

Rabbit loin stuffed with black pudding and bacon,  
on a bed of lentils & lardons, served with roast potatoes  
and a pot liquor.

#### ROASTED COD LOIN

Wrapped in serrano ham, patatas bravas,  
Saffron & chive velouté

#### ROASTED FREE-RANGE CHICKEN SUPREME

with roast potatoes, sage & onion stuffing,  
and a rich gravy

#### VEGAN NUT ROAST

with roast potatoes, stuffing, and a red wine jus.

ALL MAINS SERVED WITH BRAISED ROOT  
VEGETABLES, LEEKS, AND SAVOY CABBAGE

### SIDES

CAULIFLOWER CHEESE BOWL £3.50  
EXTRA YORKSHIRE PUDDING £1.50

### DESSERT

#### ZESTY LEMON POSSET

with homemade shortbread biscuits (GF upon advanced request)

#### CLASSIC BOOZY TIRAMISU

WARM CHOCOLATE BROWNIE with coconut ice cream & chocolate sauce (VE) (GF)

#### CHEESE BOARD

Brie, Stilton and Cheddar, with chutney, biscuits & grapes (GF upon advanced request)

Please let us know of any allergens or intolerances when booking, as we may not be able to cater for your requirements.  
(GF) Gluten Free (VE) Vegan