

THE GLENGOWER

Christmas Menu

FRIDAY 29TH NOVEMBER - SATURDAY 21ST DECEMBER 2024

2 COURSES £29.95 | 3 COURSES £35.95

Starters

- Smoked mackerel fishcakes served with celeriac remoulade & green apple gel
- Roasted sweet potato & coconut soup with Red Devil cheese beignet (gfo, vgo)
- Twice baked smoked cheese & fiery pepper soufflé with parmesan crisp & romesco sauce (v)
- Crispy confit duck bon bons served with cinnamon & Kirsch cherry chutney
- Butternut squash & sage cakes served with fig & orange puree (vg, gf)

Mains

- Butter roast crown of turkey served with cranberry sauce, pigs in blankets, stuffing & roast pan jus (gfo)
 - Herby apricot jam stuffed pork belly roulade with crispy crackling & roast pan jus (gf)
 - Herb & cheddar crusted salmon fillet served with dauphinoise potatoes & creamy leek sauce (gfo)
 - Spiced puy lentil, butternut squash & spinach strudel served with red wine sauce (vg)
 - Chef's Glamorgan vegetarian sausages served with tomato & basil sauce (v)
- All served with golden roast potatoes, festive greens, maple glazed roast parsnips & carrots

Desserts

- Chef's traditional luxury Christmas pudding with brandy parfait
- Sherry & winter berries trifle topped with Chantilly cream & toasted flaked almonds
- Sticky toffee pudding with salted caramel sauce & vanilla ice cream (v)
- Chocolate brownie served with orange ripple ice cream & chocolate sauce (v)
- Apple & blackberry crumble served with nutty crumble & dairy free ice cream (vg, gf)

(vg) – vegan (vgo) – vegan option (v) - vegetarian

If you have any dietary requirements please speak to a member of the team in advance.

Just to make you aware, for tables of 9 or more we add a discretionary 10% service charge of which all goes to the team. We understand the difficulty in adding a tip when you're in a big group, around the who, what, when and how much. So we've added it for you, however, should you wish not to leave a tip, please ask your server to remove it and we will with pleasure, no questions asked.