

# CELEBRATION MENU

3 COURSES 35.95 PER PERSON

*Minimum 10 people.*

*Ask our team about our wide range of drinks packages available to pre-order.*

## TO START

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### PAN-FRIED WILD SCALLOPS

Parsnip purée, tomato & spring onion salsa, dauphinoise chips 453kcal +£3 per person

### CHIPOTLE STICKY CHICKEN

Karaage fried chicken, smoky chilli jam 593kcal

### PAN-FRIED KING PRAWNS WITH CHILLI & FETA\*

Tomato & chipotle chilli sauce, lemon gremolata, toasted ciabatta 274kcal

### SPICED CARROT & CORIANDER SOUP (ve)

Pesto, baked carrot crisps 340kcal

### CREAMY BAKED MUSHROOMS\* (v)

Vintage Cheddar & white port sauce, garlic & rosemary pangrattato crumb, ciabatta 422kcal

## THE MAIN EVENT

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### MAPLE-GLAZED SLOW-COOKED PORK BELLY\*

Pulled pork & cider bonbon, plum ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy 1248kcal

**Add scallops:** 63kcal +£4 per person

### PAN-FRIED SEA BASS FILLETS\*

Saffron velouté, cherry tomatoes, green peas, spinach, baby potatoes, garlic & parsley dressing 622kcal

### ROASTED CELERIAC STEAK (ve)

Parsnip purée, caramelised shallots, exotic mushrooms, pesto 425kcal

### ROTISSERIE HALF CHICKEN\*

Rich chicken gravy, aioli, fries 1388kcal. Finished with: truffle flavour 45kcal, BBQ 109kcal or chipotle chilli 116kcal

### FETA NOURISH BOWL (v)

Hummus, mixed grains, avocado, roasted cauliflower & squash, rainbow slaw, pomegranate seeds, watercress, blood orange dressing 719kcal **Vegan option available**

### 30 DAY-AGED 10oz RIB-EYE STEAK

Juicy in texture and bursting with flavour, recommended medium. Served with rustic thick-cut chips, beef dripping pangrattato shallots, exotic mushrooms, parsley butter 953kcal +£6 per person

**ADD A SAUCE:** Peppercorn\* 81kcal | Béarnaise\* 204kcal | Beef dripping 157kcal | Bordelaise\* 59kcal · 2.50

**ADD A SIDE:** King prawns in garlic & chilli butter 225kcal | Scallops 63kcal · 4.00

## TO FINISH

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### HOME-BAKED CHOCOLATE BROWNIE (v)

Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream 676kcal

### APPLE & DAMSON CRUMBLE (v)

530kcal. Choose from: Bourbon vanilla ice cream 204kcal or custard 80kcal **Vegan alternative available**

### BERRIES PAVLOVA (v)

White chocolate & raspberry meringue, freshly whipped cream, blackcurrant sauce, lime, berries 597kcal

### CHEESE & BISCUITS

Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup 861kcal +£2 per person

### CHEESECAKE TRIO

Raspberry, cookies & cream and yuzu meringue white chocolate cream cheese spheres, biscuit crumb, toffee sauce, fresh berries, blackcurrant curd 520kcal

## FANCY A COCKTAIL INSTEAD OF DESSERT?

Swap your dessert for an Espresso martini, Passion Fruit Martini or Aperol Spritz

## ALLERGEN & DIETARY INFORMATION

Adults need around 2000kcal a day. All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know [before ordering](#).

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \*Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Calories are correct at time of menu print. Live nutrition information is available online.

CELEBRATION  
MENU