

The Glassblowing House

Presents...

Delicious 3 Course Dinner

Starters

Classic creamy white onion soup with garlic croutons (v)

Smooth homemade Chicken liver pate with toasted granary soldiers and fruit chutney

Slow roasted ham hock terrine with chunky bread and red onion marmalade

Golden day boat fish goujons with citrus mayonnaise

Mains

Coq au Vin, pan fried chicken and seasonal vegetables in a red wine and tomato casserole with new potatoes

Pork and wholegrain mustard stroganoff with turmeric infused rice and crispy leeks

Farfel pasta Carbonara, in a creamy sauce with smoked bacon and parmesan

Butternut Squash and autumn vegetable risotto with dressed rocket salad (v)

Desserts

Rich Belgian chocolate torte with crumbled biscuit base served with whipped Chantilly cream

Warm, sticky treacle sponge with vanilla ice cream

Rhubarb and Devonshire apple crumble with home made sauce anglaise

Traditional baked rice pudding infused with Madagascan vanilla and nutmeg

