



GLAZE RESTAURANT

MODERN BRITISH SET MENU

Marinated Olives, (£4.50 supplement)

Whitebait, (£7.95 supplement)

STARTERS

Soup of the Day*

Mushroom Ragout

Goats Cheese | Puff Pastry

Parmesan Crusted Egg (V)

Asparagus | Hollandaise Sauce

Duck Liver Pate

Pistachio | Brioche

MAINS

Char Grilled Red Snapper*

Chorizo Risotto | Black Garlic Aioli

Duck Breast and Confit Leg

Fondant Potato | Braised Savoy Cabbage

Slow Cooked Shoulder of Lamb*

Olive Crushed Potato | Aubergine | Tomato and Tarragon Jus

Sirloin Steak (£3.75 supplement)

Kale | Mushrooms | Pancetta | Roast New Potato

Tortellini of Wild Mushrooms (V)

Asparagus Sauce | Rosary Ash Goats Cheese | Roasted Mixed Nuts

SIDES (£5.50 supplement)

Skinny Fries	Sauteed Green Vegetables
Sweet Potato Fries	Creamed Mash Potato
Rocket and Parmesan Salad	House Salad

DESSERTS

Chocolate Delice

Vanilla Ice cream

Fresh Fruit Platter * (Vg)

Served with Sorbet

Passion Fruit Cheesecake

Served with Mango Sorbet

Caramelised Lemon & Orange Tart

Served with Clotted Cream and Berries

Selection of Cheeses (Brie, Croxton Manor Cheddar & Stilton) (£6 Supplement)

Chutney, Celery, Grapes & Selection of Biscuits

Three courses, £42.00

Two courses, £34.00

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

INDIAN SET MENU

Cobra Premium Beer 330ml, £5.30 | 660ml, £8.10

Raspberry Lemonade £7.50

STARTERS

All Indian Starters are slow cooked in a clay oven.

Hariyali Grilled Chicken*

Marinated with fresh mint and coriander yoghurt, cooked in clay oven with dry herbs

Tandoori Salmon Tikka*

Slow Cooked in Clay Oven | Marinated with Dill yoghurt ginger and garlic

Chilli Paneer* (v)

Cottage Cheese in Indo and Chinese Sauce | Pepper and Onion Garnish | Coriander

MAINS

All main courses are served with Pilau Rice & Side Salad

Butter Chicken*

Tandoor Roast Chicken | Tomato, Cream and Cashew Nut Gravy

Lamb Bhuna*

Diced lamb | Onion and Tomato Gravy Tossed with Dry Indian herbs and Spices

Kadai Paneer* (v)

Indian Cottage Cheese Cooked in Slow Heat in Tomato Sauce with Onion and Tomato Gravy with Indian Herbs

SIDES

Vegetable Samosas (v) £7.50	Onion Bhaji* (v) £5.00
Aloo Palak* (v) £5.95	Bombay Aloo* (v) £5.95
Buttered Naan (v) £2.95	Garlic Naan (v) £3.00
Paratha (v) £3.95	Papadams* (v) £3.50
Indian Pickle* (v) £2.50	Raita* (v) £2.00

DESSERTS

Coconut Panna Cotta*

Sorbet of the Day

Gajar Halwa*

Vanilla Ice Cream

All Indian dishes Halal.

* – Gluten Free | ● – Gluten Free Option Available

(v) – Vegetarian | (vg) – Vegan | □ – Vegan Option Available

All Items are subject to availability and Prices are subject to change.

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.

When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Set Menu/Indian Set Menu. If wishing to dine via the All day dining menu, you may receive additional charges.