

MOTHER'S DAY MENU

Glaze Restaurant 🌸
Sunday, 30th March 2025

Marinated Olives * (ve), £5

Artisan Bread & Oil • 🌱 (v), £2.50

STARTER

Honey Roast Parsnip Soup * (v)

Bromley Apple | Parsnip Crisps

Duck & Orange Pâté

Plum Chutney | Charred Cauliflower | Toasted Brioche

Loch River Smoked Salmon

Black Caviar | Wasabi Mayonnaise | Rye Bread

Salt Baked Beetroot Carpaccio (v)

Goat's Cheese Mousse | Hazelnut Crust | Toasted Focaccia

MAIN

28 day Aged Beef Striploin

Honey Roast Vegetables | Potatoes | Yorkshire Pudding | Red Wine Jus

Pan Fried Mackerel Fillet *

Duo of Beetroot Warm Salad | Chili Oil | Tomato Ceviche

Slow Roast Chicken Ballotine

Honey Roast Root Vegetables | Potatoes | Yorkshire Pudding | Jus

Roasted Mediterranean Vegetables • (v)

Goat's Cheese Strudel | Pan Roast New Potatoes | Pesto Cream Sauce

SAUCE

Garlic Butter *, £3

Peppercorn *, £3

Skinny Fries (vg), £5.5

New Potatoes, Chorizo & Tomato *, £6

SIDES

Rocket and Parmesan Salad * (v), £5.5

Tenderstem Broccoli (v), £5.5

DESSERT

Classic Bread & Butter Pudding (v)

Crème Anglaise | Cinnamon Biscuit

Milk Chocolate & Coconut Entremets (v)

Raspberry Sorbet

Madagascar Vanilla Pannacotta (v)

Rum & Raisin Sauce | Honey Tuile

Three British Artisan Cheeses (v) • (+£7.5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits | Ask for today's selection

Two Courses, £37.00 | Three Courses, £45.00

* – Gluten Free | (v) - Vegetarian | (ve) - Vegan | • - Gluten Free Option Available | 🌱 – Vegan optional

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.**



Drinks List

MOTHER'S DAY AFTERNOON TEA

Served on 30th March 2025

SANDWICHES

Loch River Smoked Salmon | Cream Cheese | Pickled Cucumber | Brown Bread

Honey Smoked Ham | Mustard Mayonnaise | White Bread

Classic Egg Mayonnaise | Watercress | White Bread

Mature Cheddar | Traditional English Pickle | Brown Bread (v)

Red Pesto | Roasted Peppers | Brown Bread (v)

SCONES & PRESERVES

Buttermilk Plain and Fruit Scones (v)

Cornish Clotted Cream, Bonne Maman Jam & Preserves(v)

CAKES

Dark Chocolate Delice | Coffee Butter Cream

Raspberry Tart | Lemon Cremeux

Rhubarb | Ginger Cake (v)

Classic French Macaroon (v)

CLASSIC: £30 PER PERSON

SPARKLING: £36 PER PERSON

(includes a glass of Chilled Prosecco)