



New Years Eve

4 COURSE MENU | £45 PER PERSON



NEW YEARS EVE MENU

APÉRITIF

A sparkling before dinner drink to prepare the stomach for food and the palate for the delicious tastes it is about to enjoy

STARTER

Home made Jerusalem artichoke & truffle oil soup served with crusty bread (v)

Charred chicken salad with mango purée

Pan seared scallops served with cauliflower & sweetcorn purée & serrano ham shards

MAIN

Porterhouse Steak served with a peppercorn & red wine jus, crispy parsnip & shallots, garden greens & hasselback potatoes with garlic butter

Marinated emperor king prawns with lemon & crunchy salad, zest of ginger, tomato & garlic served on a bed of crispy potatoes

Caprese stuffed aubergine with toasted pinenuts, basil & parmesan. Served with warm potato salad & watercress (v)

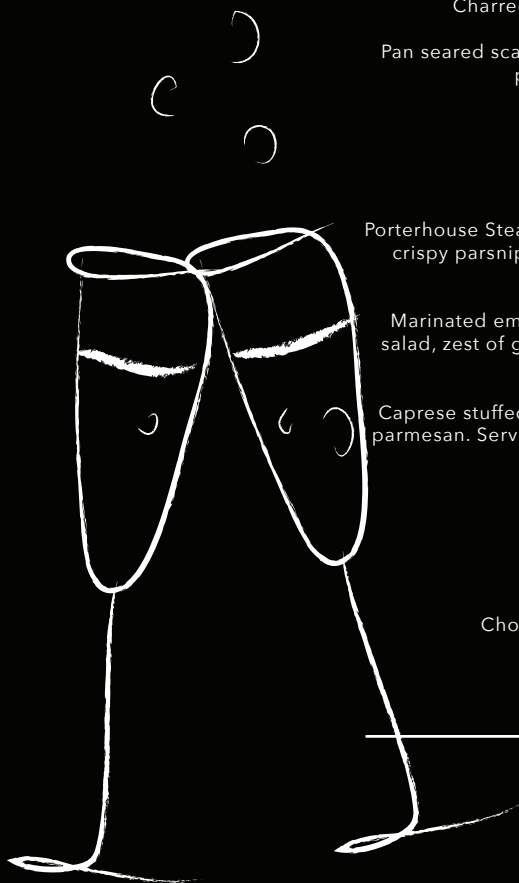
DESSERT

Salted caramel profiteroles

Chocolate mascarpone cheesecake

Buttery apple tarte tatin

£45 PER PERSON





to book your table please call:
01253 829608

alternatively, pop in to see us:
6 bispham road, cleveleys, fy5 1dg

£10 deposit pp to be paid on booking

In order to secure your booking, the final balance
must be paid by 20/12/17, with a £10 deposit
being paid on the day of booking.

All payments are non-refundable.

Please ask for details and let your server know of
any allergen or intolerance before you order.

All food is prepared in a kitchen environment in
which gluten, nuts and other allergens are present.

Fish and chicken dishes may contain bones.

(v) vegetarian.

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