# Celebrate the SEASONS Christmas 2024

Christmas is the most wonderful time of the year, and the perfect excuse to spoil yourselves and loved ones for 2024. Our talented team of chefs have been working hard to craft a festive dining experience that is truly unforgettable.

We invite you to join us for a celebration that promises to elevate your Christmas festivities and create lasting memories.

The Seasons Team x

## FESTIVE MENU

### Two Courses for £38 | Three Courses for £45

Add a Glass of Prosecco or Champagne for Half Price

TO START

### Jerusalem Artichoke and Truffle Soup (DF) (VE)

Sauteed Wild Mushrooms, Artichoke Crisps

### Smoked Chicken and Duck Terrine (DF)

Chive Mayonnaise, Pickled Carrot, Fennel Seed Crispbread

Seasons Smoked Salmon Rillette Lobster, Dill Cream Cheese, Rye Bread Caramelised Shallot and Fig Tart (V) Glazed Goats Cheese, Mulled Wine Reduction

### FOR MAIN

#### **Roast Turkey**

Rosemary & Garlic Potatoes, Pig in Blanket, Cranberry & Chestnut Stuffing, Honey Roast Parsnips & Carrots, Buttered Brussel Sprouts, Turkey Gravy

#### Ale Braised Beef Short Rib

Champ Mash, Caramelised Onion, Beef Fat Carrot, Beer & Onion Jus

#### Pan Seared Hake Lightly Curried Potato and Mussel Veloute

### Plant Based Carrot and Cashew Nut Roast (N) (VE)

Rosemary & Garlic Potatoes, Plant Based Pig in Blanket, Maple Roast Parsnips & Carrots, Buttered Brussel Sprouts, Mushroom Gravy

# TO FINISH

#### St- Nicker Bocker Glory (GF)

Christmas Spiced Ice Cream, Clotted Cream Fudge, Chocolate Honeycomb, Sherry Caramel Sauce Christmas Pudding Vanilla Ice Cream, Brandy Sauce Spiced Blood Orange & Pistachio Trifle (VE) (DF) (N) Pistachio Custard, Blood Orange Jelly, Spiced Sponge Cake, Pistachio & Orange Seasons Yule Log Dark Chocolate Ice Cream

Enjoy a selection of enchanting flavours that bring warmth and joy to every gathering.

Join us at The Glasshouse, where our Festive Menu is available from Monday to Sunday, between 20th November and 31st December. Have yourself a merry little cocktail! (or two!) made by our talented team of in-house mixologists.

You can view our full drinks menu on our website: theseasonscollection.co.uk

## CHRISTMAS DAY

### Feast on Four Courses and a Glass of Champagne for £160

### **On Arrival - Christmas Canapes**

- TO START

Chicken and Waffle (GF) Chicken Liver Parfait, Warm Waffle, Red Onion and Port Chutney, Clementine Gel Smoked Beetroot and Avocado Tartare (VE) Horseradish Crème Fraiche, Fennel Seed Cracker

Ham Hock and Truffle Terrine Pineapple and Hazelnut Chutney, Toasted Sourdough Seasons Smoked Salmon (GF) Caviar and Preserved Lemon Dressing

### FOR MAIN

#### **Roast Turkey**

Rosemary & Garlic Potatoes, Pig in Blanket, Cranberry & Chestnut Stuffing, Honey Roast Parsnips & Carrots, Buttered Brussel Sprouts, Turkey Gravy

#### **Beef Wellington**

Mushroom & Spinach Duxelles, Parma Ham, Herb Crepe, Bordelaise Sauce Served with the Roast Sides Pan Seared Halibut Marinated Fennel, Pine Nut and Olive Butter, Intense Lemon Plant Based Carrot and Cashew Nut Roast (N) (VE) Rosemary & Garlic Potatoes, Plant Bosed Pig in Blanket, Maple Roast Parsnips & Carrots, Buttered Brussel Sprouts, Mushroom Gravy

### TO FINISH

Black Cherry and Almond Tart Black Cherry Sorbet Christmas Pudding Vanilla Ice Cream, Brandy Sauce Irish Cream Pavlova Dark Chocolate Ice Cream, Salted Caramel Sauce Spiced Blood Orange & Pistachio Trifle (VE) (DF) (N) Pistachio Custard, Blood Orange Jelly, Spiced Sponge Cake, Pistachio, Orange Cream

\*All desserts can be made GF on request



The Glasshouse is the perfect setting to begin your Christmas festivities.

To reserve your place, please visit us at theseasonscollection.co.uk or call us directly on 01276 408550. We look forward to welcoming you and making your Christmas truly special.

# SEASONS The Glasshouse

LAVERSHOT BARNS | 01276 408550 | @THEGLASSHOUSEBYSEASONS | THESEASONSCOLLECTION.CO.UK