



SEASONS
THE GLASSHOUSE

VALENTINES SET MENU 2025

A Glass of Sparkling and 4 Courses for £55 per person

Available to order Friday 14th February 2025 18:00 - 21:00

One glass of champagne per person or a pint of draft beer or draft mixer included, Offer includes one nibble, one starter, one main and one dessert per person, sharers are between 2 guests and count as both guests choice.

TO NIBBLE

Smoked Salmon Blini

Lobster Dill Cream, Cavier

GF, VE Alternative Available On Request

TO START

CHOOSE ONE

Truffle Camembert to Share Between Two

Served with a Toasted Baguette **GF** Available On Request

Lobster Bisque Soup

Served with Cheese Straws **GF** Available On Request

Pan Seared Scallop

Served with Lemon, Garlic & Sage Butter, Black Pudding Croquette

Thai Sweetcorn Fritter,

Served with Asian Slaw, Pickled Chilli **VG, GF**

TO DINE

CHOOSE ONE

Chateaubriand to Share Between Two

Served with Gratin Potato, Broccoli, Wild Mushroom Sauce **GF** Available On Request

Wild Mushroom, Spinach and Truffle Pasta

Topped with Crispy Sage **GF & Ve** Available On Request

Pan Fried Seabas

Served with Green Pea & Asparagus Risotto **GF** Available On Request

Slow and Low Pork Belly

Served with Seared Scallop, Black Pudding, Apple, Potato Rosti **GF** Available On Request

TO FINISH

CHOOSE ONE

Goey Chocolate Chip Cookie Skillet to Share Between Two

Served with Vanilla Ice Cream

Rhubarb & Custard Tart

Served with Rhubarb Compote

Profiteroles with Banoffee Cream

Served with Toffee Sauce

Coconut & Lime Pannacotta

Served with Strawberry Sorbet **VG, GF**

VG Vegan

GF Gluten Free Ingredients

DF Dairy Free Ingredients

V Vegetarian

NUTS Contains Nuts

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu & we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are Available On Request. A discretionary service charge of 12% will be added to your bill.