




# CHRISTMAS RESTAURANT NIGHT

SATURDAY 7TH DECEMBER

## ON ARRIVAL

Clementine Bellini

Cauliflower 'tempura' – with curry mayonnaise 

## STARTER

Classic prawn cocktail – served with a Bloody Mary sauce

Rustic French style pâté – with toasted sourdough & red onion jam

Beetroot cured salmon – with crispy oyster, dill & mustard dressing

Cream of spinach & broccoli soup – with warm blue cheese scone 

## MAIN

Traditional roast turkey – with chestnut stuffing, chipolatas & cranberry sauce

'Classic' beef Wellington – served with a red wine sauce

Grilled smoked haddock – with Welsh rarebit, tomato & chive vinaigrette

Saffron risotto – with fresh black truffle 

## DESSERT

Bradley's Christmas pudding – with brandy sauce

'Boozy' Clementine & Grand Marnier trifle

Lemon posset – with blueberry compote & butter shortbread 

Cheeses from Neal's Yard, Covent Garden 

Kirkham's Lancashire, Tunworth, Cashel Blue

Coffee, mince pies & salted caramel truffles

**£38.50 PER PERSON**

For more information or to book a table, speak to a member of staff, call the Glasshouse Café directly on 01661 852 176 ext. 206 or email [bookings@bradley-gardens.co.uk](mailto:bookings@bradley-gardens.co.uk)  
Please note: pre-order is required at least 7 days in advance.