



The Glasshouse
Restaurant



CHRISTMAS LUNCH MENU

1st, 2nd, 3rd, 4th, 8th, 9th, 10th, 11th, 15th, 16th and 17th December

Reservations 12pm, 12.30pm

Starters

Seafood Cocktail with Marie Rose sauce - Brown Bread and Butter

Sweet potato soup with chilli crème fraiche, ciabatta

Chicken liver parfait, melba toast and Glasshouse chutney

Sorbet of the Day

Main Course

Roast Turkey

Duck Fat Roasted Potatoes, Pigs in Blankets, Glasshouse Stuffing,
Seasonal Vegetables, Roast Turkey Gravy

Soufflé Arnold Bennet

Delicately smoked haddock soufflé, finished with Monterey Jack
cheese served with seasonal potatoes and vegetables

Crispy Pork Belly

Braised pork belly with colcannon, Guinness jus and seasonal vegetables

Butternut

Butternut squash and sage pithivier, sage cream reduction, seasonal potatoes and vegetables

Dessert

Christmas pudding and Brandy sauce

Black Forest Roulade, sour cherry compote

Clementine and pomegranate Eton mess

Cheeseboard with local cheeses, chutney, crackers - £4 supplement

Tea or coffee with mince pie - £3.50pp

£24.95 Per Person (pre orders required)

Any dietary requirements can be catered for with advance notice, please request at the time of booking

£10 per person deposit to confirm booking | Reservations 12pm, 12.30pm

To book email: theglasshouse@darlington.ac.uk | Call: 01325 503188 | Book online: darlington.ac.uk