

*the*  
*Glendale*  
Restaurant

SAMPLE MENU

*August 2023*

*the*  
*Glendale*  
Restaurant

## TO START

**Traditional Prawn Cocktail**

*with Buttered Brown Bread*

**Tomato and Basil Soup**

*Warm Bread Roll*

**Breaded Brie with Mango Chutney**

**Creamy Garlic Mushrooms on Toasted Ciabatta**

*Crumbled Blue Cheese*

**Game Terrine**

*Apple Chutney and Toasted Ciabatta*

## TO FOLLOW

**Slow Braised Pork Belly**

*Wholegrain Mustard Mash, Rich Red Wine Gravy, Seasonal Vegetables*

**Sweet Potato and Chickpea Curry**

*Braised Rice and Naan Bread*

**Slow Braised Crispy Feather Blade of Beef**

*Horseradish Mash Potatoes, Rich Red Wine and Onion Gravy, Seasonal Vegetables*

**Fish of the day**

*New Potatoes, White Wine Sauce, Seasonal Vegetables*

*As all our food is prepared daily in our kitchen, which is not nut free, we cannot guarantee nut free food on any of our menus*

*If you have a serious nut allergy, allergen or intolerance of any kind, please notify your server*

*All prices include VAT*

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TO FINISH

**Home Made Mandarin Trifle**

**New York Cheesecake**  
*Served with Pouring Cream*

**Trio of Ice Cream**

**Cheese Board**  
*with Traditional Accompaniments*

**Freshly Brewed Tea or Coffee & Mints**

*2 Courses for* **£24.95**

*3 Courses for* **£29.95**

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