

Glassboat 25th Birthday Meal

VEGETARIAN MENU



Reception

CASTELLANO'S VEGETARIAN CANAPES

NVBollinger Special Cuvée



ROAST FIG SALAD WITH PARMESAN SHAVINGS

2009 Viré-Clessé, Dme Chanson, Burgundy

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SPINACH, MUSHROOM, SQUASH & CHESTNUT PIE

Braised Chicory, Potato & leek gratin, Madeira & Porcini sauce

2009 Crozes-Hermitage, Les Meysonniers, Chapoutier, Rhône

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VANILLA BAVAROIS

Raspberry jam & Hazelnut Praliné

2006 Vin de Constance, Klein Constantia, South Africa

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OLD DEMDIKE CHEESE, QUINCE PASTE & BISCUITS

From Homewood Cheese

Taylor's 10 year old Tawny Port

*With thanks to our first Head Chef Vincent Castellano for joining the team as guest chef.
Tickets £60 per person. A discretionary 10% service charge will be added to bills. Menu subject to changes.*