

A decorative pattern of stylized leaves in a muted purple color, arranged in a symmetrical, branching structure that frames the central text.

# CHRISTMAS

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IN THE

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## GLASSHOUSE

### THREE COURSE MENU

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29<sup>th</sup> November to 24<sup>th</sup> December  
Monday to Friday  
Served at mid-day and 1:30pm

—  
£29.95 per person  
£10 per person deposit to reserve your table

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Reservations call 01604 812371



beckworth  
emporium



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## STARTERS

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### HONEY ROAST PARSNIP SOUP

With parsnip crisps and crusty bread

### PRAWN COCKTAIL BRUSCHETTA

Atlantic prawns over a toasted slice of sourdough topped with baby gem lettuce, avocado and feta crush seasoned with lemon & paprika and a seafood dressing

### BRIXWORTH PÂTÉ

Famous locally produced pâté made with spices and brandy. Served with toasted Norfolk crunch bread, Christmas cranberry chutney and dressed mixed leaves

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## MAINS

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### FESTIVE ROAST TURKEY

Hand carved turkey breast roast with orange, cinnamon and herbs, served with roast potatoes, braised red cabbage, local sprouts, roast parsnips, and carrot & swede mash, finished with sausage and smoked bacon stuffing and a turkey jus

### HADDOCK LOIN

Fresh Haddock Loin with seasoning over creamy mashed potato with wilted spinach and nutmeg served with blanched broccoli, roast parsnips and burst cherry tomatoes, finished with a creamy white wine sauce

### ROAST BUTTERNUT SQUASH PITHIVIER

Roast sweet potato, butternut squash and sage encased puff pastry, topped with a seed medley, served with a plum tomato ragu, blanched broccoli, local sprouts and Parmentier potatoes



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## DESSERTS

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### HOMEMADE CHRISTMAS PUDDING

Served with brandy sauce, vanilla custard, or fresh cream

### SALTED CARAMEL & APPLE CRUMBLE

With a crunchy oat and banana crumble topping served with vanilla custard or fresh cream

### WINTER BERRY PAVLOVA

Meringue filled with fruit compote and fresh whipped cream, topped with a fresh fruit and strawberry coulis

### CHEESE & BISCUITS

A selection of Hambleton's fine cheeses, biscuits, grapes and celery

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## TEA OR COFFEE

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## VEGAN MENU

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### ROAST PARSNIP SOUP

With parsnip crisps, soya cream and crusty bread served with a free from buttery spread

### FESTIVE NUT ROAST

An individual vegetable nut roast encased in aubergine served with roast potatoes, braised red cabbage, local sprouts, roast parsnips and carrot & swede mash, finished with chestnut, cashew and cranberry stuffing and a vegetable stock gravy

### CHRISTMAS PUDDING

Served with Alpro custard or Jude's vegan vanilla ice cream





## ALES, BEERS & CIDERS

<b>CARLSBERG PILSNER</b> 1 PINT	<b>£5.25</b>	<b>SAXBY'S RHUBARB CIDER</b>	3.5%
<b>SAN MIGUEL</b> 1 PINT	<b>£5.50</b>	<b>DUNKERTON'S CRAFT</b> 'MEDIUM' CIDER	5.0%
<b>SOMERSBY CIDER</b> 1 PINT	<b>£4.95</b>	<b>HAYMAKER PALE ALE</b>	5.0%
<b>SAN MIGUEL 0.0% PILSNER</b> 330ML	<b>£3.95</b>	<b>GUNNER'S GOLD</b> SESSION ALE	3.5%
			<b>ALL £5.50</b> per 500ml bottle

## WINES

### RED

MERLOT/MOURVEDRE  
LES OLIVIERS, FRANCE

MALBEC ALBERCA,  
ARGENTINA

SMALL GLASS 125ML **£4.95**

### WHITE

FALSE BAY SAUVIGNON  
BLANC, SOUTH AFRICA

PINOT GRIGIO 'LA  
FARFELLE' BELLA  
MODELLA, ITALY

LARGE GLASS 250ML **£6.95**

### ROSÉ

PIERRE ET PAPA ROSÉ,  
FRANCE

ANCORA PINOT  
GRIGIO ROSÉ, ITALY

BOTTLE 750ML **£16.95**

## BUBBLES

**CHAMPAGNE LAHERTE**  
**FRÈRES BRUT TRADITION**  
**NV, FRANCE**

Brilliant bubbly from a small family producer  
with a big reputation – full of rich baked apple  
and brioche flavours

**£39.95**

**PROSECCO CAVIT NV, ITALY**

Glass **£6.95**      Bottle **£18.95**  
A deliciously light and fruity Prosecco

## COCKTAILS

**WARNERS GIN & TONIC**      **£6.75**

Choose from Rhubarb, Joules Apple & Pear,  
Sloe, Strawberry & Rose, Raspberry, Dry,  
Elderflower, Lemon Balm or 0% Pink Berry.  
Served over ice and lemon with a choice of  
Fever Tree mixer

**APEROL SPRITZ**      **£7.50**

A combination of Prosecco, Aperol and soda  
served over ice and a slice of orange

**HUGO COCKTAIL**      **£6.95**

Prosecco poured over ice with a splash of  
elderflower cordial & finished with mint

**BUZZECCO COCKTAIL**      **£6.95**

Warner's Honeybee Gin, honey and  
Prosecco blended and topped with hibiscus  
petals

