



Celebrating the 50 and 40 years of Glory – “the prawn cocktail years”

Kick off.

Pate Maison, sticky onion marmalade, melba toast

A robust umami of the parfit, the gentle warmth of spices and the faint tang of brandy. It is a symphony of savoury notes, harmonizing textures a like.

Prawn Cocktail with brown bread and butter

Plump, juicy prawns, nestled in a glass, their coral-pink hue peeking out from a bed of crisp lettuce, covered in a creamy, sharp Marie Rose sauce.

Garlic mushrooms, warm crusty bread and butter

A sautéing symphony of a garlic-infused escapade of brown cap mushrooms, white wine, cream and of course loads of garlic.

To Follow

Braised salt beef, horseradish dumplings

Tender, succulent pieces of slow-cooked beef, piled high on baked lyonnaise potatoes, buttery heritage carrots, flat leaf parsley. Picture little pillows of dough steamed horseradish dumplings to complete this irresistible feast.

Coq au vin de Chambertin, buttery mashed potato

A rustic and soul-warming stew that combines tender chicken with the robust flavours of red wine. When you add the magic of Chambertin—a bold, earthy red Burgundy—to the mix, it elevates the dish to something truly special. Served with buttery mashed potatoes, you will want something to mop up that scrumptious sauce.

Ratatouille

Ratatouille is a rustic, colourful dish made from a medley of vegetables—aubergine, courgette, bell peppers, tomatoes, and onions. Each slice is like a little work of art, arranged in concentric circles and slow-cooked until tender.

Full time

Black Forrest Gateau

A decadent layered chocolate sponge cake with a rich cherry filling, moist chocolate layers, lovingly sandwiched with whipped cream and juicy cherries, adorned with additional whipped cream, maraschino cherries, and delicate chocolate shavings.

Lemon Meringue pie

Buttery, flaky pie crust, smooth, luscious lemon filling both tangy and sweet, bursting with bright, zesty lemon flavour, topped with billowy sweet meringue.

Babu au rhum

The French would say baba au rhum, is a delightful dessert It is a small yeast cake that is soaked in a syrup made with rum, giving it a rich and moist texture, stuffed with whipped cream and served with winter fruits.