GISBOROUGH HALL

To Begin

Chef's homemade soup of the day (v, g/f)

Ham knuckle and vegetable pressé, homemade piccalilli, melba toast, rocket (gf)

Smoked mackerel pate, pear and fennel salad, caper sour cream (gf)

Pan seared king prawns, chilli jam, pineapple salsa, crispy onions (gf)

Camembert fondue, Chaloner family olive tapenade, cured ham croque monsieur

To Follow

8oz ribeye steak, vine tomato, field mushroom, triple cooked chunky chips, rocket and parmesan garnish (gf) £8 Supplement

Honey glazed duck breast, egg noodles, pak choi, pickled carrot ribbons, ginger and chilli broth

Maple roasted butternut squash risotto, toasted pumpkin seeds, sage (v, gf)

Pan roasted salmon, crushed new potatoes, chargrilled tenderstem broccoli, lemon and dill cream (gf)

Marinated venison, wholegrain mustard mash, peppered savoy cabbage, red currant jus (gf)



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To Finish

Vanilla pannacotta, roasted plums, plum compote, shortbread

Spiced sticky toffee pudding, bourbon ice cream, honeycomb

Apple custard profiteroles, apple chutney, spiced crème patisserie

Baileys affogato, amaretti

Selection of local and continental cheeses, grapes, celery, crackers & Chaloner Estate chutney

After dinner coffee Cafetiere of coffee or pot of tea, served with petit four Liqueur coffees – priced individually

> One course - £30.00 Two courses - £40.00 Three courses - £50.00 Three courses with coffee and petit four - £54.50

After dinner drinks from The Safe

Select an after-dinner drink from our fine and unusual whiskies, brandies and wines or from our craft gin selection. Then enjoy your favourite whilst relaxing within the Inner Hall or Drawing Room following dinner.

Built as a muniment room where the deeds for the estate were once kept, this Chubb safe has been lovingly transformed into a magnificent liquor room.

If you have any questions regarding our ingredients or have a food allergy or intolerance, please inform your server before you order your meal or drinks. The allergy information relates to ingredients deliberately present in our dishes. It has been provided by our suppliers and all reasonable steps have been taken to ensure information is accurate. If you are sensitive to the traces of allergens, we are unable to guarantee that any of our foods are suitable for you.



Dinner Menu 1