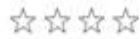




GISBOROUGH HALL



Vegan menu

Starters

Chefs homemade soup of the day (g/f)

Trio of melon (g/f)

Watermelon, lime and mint jelly, pickled cantaloupe and charred Galia

Power salad! (g/f)

A tasty salad packed full of superfoods

Quinoa, nuts, puy lentils, black turtle beans, cranberries, avocado, sultanas, dates, spinach.
Lemon, honey and black pepper dressing

Garlic and parsley crispy fried tofu (g/f)

Main courses

Lentil, sweet potato & chickpea ballotine

Celeriac puree, roast veg sauce (v, g/f)

Butternut squash & wild mushroom tart

Mushroom ketchup, squash crisp, herb salad (v, g/f)

Wild mushroom risotto (g/f)

Stem broccoli, pea, spinach and chimichurri

Salt baked baby beetroots (g/f)

Maple roast butternut squash, sauté potatoes, pickled blackberries, capers and herb salad

Desserts

Chocolate and orange tart (g/f)

Orange sorbet and orange syrup

Lemon cheesecake

Forest berry compote, red wine poached pear

Vanilla crème brûlée(g/f)

Seasonal berries, lemon shortbread

Classic sticky toffee pudding (g/f)

Toffee sauce and vanilla style ice-cream

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.