



GISBOROUGH HALL



## Easter Sunday Lunch 2025

### To Start

Courgette velouté | Harrogate blue | wild garlic oil (v)

Confit duck leg | forced Yorkshire rhubarb | ginger | nasturtium

Chicken liver parfait | fig chutney | orange dressing | sourdough

Smoked Scottish salmon | capers | lemon | rocket | brown bread

Wye Valley asparagus | poached hen's egg | serrano ham | hollandaise

### To Follow

Roast topside of local beef

Yorkshire pudding | seasonal vegetables | roast potatoes | roast gravy

Roast leg of lamb

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Cornfed chicken breast

truffle mashed potatoes | baby leek | bordelaise sauce

Pan fried salmon fillet

fondant potato | Wye Valley asparagus | caviar | lemon cream sauce

Confit carrot (v)

Moroccan spiced couscous | harissa | honey | coriander

### To Finish

Rhubarb Eton mess | poached Yorkshire rhubarb | meringue | custard | mint

Bread & butter pudding | vanilla ice cream | Baileys | white chocolate | custard

Dark chocolate cheesecake | banana | spiced rum | coconut

Creme brûlée | berries | vanilla shortbread

British and continental cheese | biscuits | grapes | celery | Chaloner family chutney

Coffee with petit fours

**Three course lunch: £39 per adult | £19.50 per child under 12**

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.