



G I S B O R O U G H H A L L



SUNDAY LUNCH MENU

TO START

Soup of the day (v)

Smoked salmon arancini, lemon and chive cream, herb salad

Twice cooked glazed duck leg, orange, julienne vegetables

Chicken and black pudding terrine, homemade tomato ketchup, toasted hazelnuts

King prawn, watermelon and rocket salad, Serrano ham crisp, balsamic glaze

Harrogate blue cheese tart, pickled walnut, apple and rocket salad, English mustard dressing (v)

TO FOLLOW

Roast of the day, Yorkshire pudding, roasted potatoes, seasonal vegetables,
and roast gravy

Roast topside of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables,
and roast gravy

Pan roasted chicken supreme, Yorkshire pudding, roasted potatoes,
seasonal vegetables, and roast gravy

Wild boar sausage, parmesan mash, onion jus, vegetable crisps

Pan fried seabass, chargrilled Mediterranean vegetables, pappardelle,
light tomato and basil sauce

Cauliflower steak, herb and pomegranate couscous, harissa sauce, fried duck egg (v)

TO FINISH

Sticky toffee and date pudding, toffee sauce and vanilla ice cream

Classic crème brûlée, honey ice cream and lavender shortbread

Lemon meringue roulade, lemon sorbet with fresh fruits

Caramelised banana split, rum-soaked pineapple, spiced rum syrup and coconut
lime ice cream (v)

Mango and white chocolate cheesecake, mango syrup and elderflower sorbet

Selection of local and continental cheese and biscuits

Two course lunch: £20 per person

Three course lunch: £25 per person

Coffee with petit fours: £3.50

