

GISBOROUGH HALL

.....

SUNDAY LUNCH MENU

TO START --

Chefs homemade soup of the day (v)

Pressed slow cooked ham hock, pease pudding, pickled shallot and rocket

Braised chicken and red pepper terrine, corn and cucumber salsa, garlic ciabatta

King prawn and bloody Mary cocktail, soused herring confit tomato and gem lettuce, grilled wholemeal toast

Goats cheese and honey pave, fruit and nut granola, pomegranate and smoked almond salad (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

Spatchcock poussin, Yorkshire pudding, roasted potatoes, seasonal vegetables, and roast gravy

Grilled Scottish salmon, grilled tenderstem broccoli, lemon and parsley crushed new potatoes, chive white wine cream

Pan roasted breast of cornfed chicken, crispy bacon and sauté potatoes, classic Caesar salad

Roast butternut squash and sage risotto, toasted pumpkin seeds (v)

..... TO FINISH

Vanilla crème brûlée,

.....

forest berry compote and vanilla shortbread

Double chocolate and sea salt cheesecake, pistachio ice cream

Seasonal fruit crumble and custard (please ask your server)

Banoffee pudding, toffee sauce and honeycomb ice cream

Selection of local and continental cheese and biscuits

Two course lunch: £27.50 per person

Three course lunch: £32.50 per person

Coffee with petit fours: £4.50

Gluten free options are available please confirm with your server. 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

