



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



## 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**

