

Gilbert's Restaurant Menu

Starters

Tomato, Lentil & Cumin Soup (v)

Mushrooms in White Wine & Cream, Home-made bread (v)

Baked Goat's Cheese, Courgette, Rosemary, Chilli & Red Pepper Coulis (v)

Smoked Salmon, Beetroot Tart, Horseradish Cream

Chicken Liver Parfait, Pear & Date Chutney

Ham Hock Terrine with Piccalilli

Tiger Prawns with Tagliatelle, Chilli, Garlic & Tomato Supplement £3.00

Main Courses

Fillet of Sea Bass, Celeriac, Button Onions, Kale & Dijon Veloute

Sweet Potato, Goat's Cheese & Walnut Filo Parcel, Tomato Coulis (v)

Aubergine & Black Bean Chilli, Coriander Rice and Sour Cream (v)

Roast Norfolk Turkey, Chipolata, Honey Roast Parsnips, Brussels, Red Cabbage & Roast Potatoes

Braised Beef in Red Wine, Creamed Potatoes, Red Cabbage & Pancetta Dumpling

Fillet of Salmon, Jerusalem Artichoke Mash, Kale, Butter Sauce

Lamb Rump, Seasonal Vegetables, Creamed Potatoes & Red Currant Sauce

Confit Duck Leg, Red Cabbage, Creamed Potatoes & Red Wine Sauce

Steaks – Fat Chips & Onion Rings, Peppercorn Sauce

Sirloin 8oz Supplement £5.00

Fillet 8oz Supplement £10.00

Ribeye 10oz Supplement £10.00

Side Orders

Fat Chips	£3.50	Braised Red Cabbage	£2.50
Honey Roasted Carrots	£ 2.50	Green or Mixed Salad	£ 3.50
Honey & Mustard Roasted Parsnips	£2.50	Lemon Scented Brussel Sprouts	£2.50

Desserts

Bailey's Crème Brûlée

Sticky Toffee Pudding, Vanilla Ice Cream

Dark Chocolate & Brown Butter Ganache, Coconut, Mango Sorbet

Lemon Tart with Clementines

Christmas Pudding, Rum Sauce

Homemade Waffles, Vanilla Ice Cream & Maple Syrup

Selection of Cheese, Biscuits & Apple & Date Chutney Supplement £1.50

Three Course £23.00 Two Course £16.95
Coffee, Tea and Petit Fours £3.50 per person