

Gilbert's Restaurant Menu

STARTERS

Tomato, Lentil & Cumin Soup (v)

Chicken Liver Parfait, Pear & Date Chutney, Walnut Bread

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

Mushrooms in White Wine & Cream, Homemade Bread (v)

Smoked Salmon, Beetroot Tart, Horseradish Cream

Ham Hock Terrine with Piccalilli

Tiger Prawns with Tagliatelle, Chilli, Garlic & Tomato (Supplement £1.50)

MAIN COURSES

Roast Rib of Beef, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Red Wine Sauce

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

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

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

Butternut Squash, Feta & Walnut Filo Parcel, Tomato Coulis (v)

Fillet of Sea Bass, Creamed Potatoes, Kale and Caper Dressing

Fillet of Salmon, Creamed Potatoes, Celeriac, Button Onions & Dijon Veloute

Confit Duck Leg, Seasonal Vegetables, Roast Potatoes & Red Wine Sauce

DESSERTS

Dark Chocolate & Brown Butter Ganache, Coconut, Mango Sorbet

Lemon Tart with Clementines

Bailey's Crème Brûlée

Home Made Waffles, Maple Syrup & Vanilla Ice Cream

Sticky Toffee Pudding, Vanilla Ice Cream

Christmas Pudding with Rum Sauce

Selection of three Cheeses, Biscuits, Pear & Date Chutney (Supplement £1.50)

Three Courses £28

Tea, Coffee & Mini Mince Pie £3.50

What's in my Dish? We're Allergen Ready. Want to know more about what is in a dish? Allergen advice available on request. <https://menus.whatsinmydish.co.uk/GRIMSDYKEHOTEL>