

Gilbert's Restaurant Menu

Sample menu available until 30/11/2017. Dishes may change.

Starters

Curried Parsnip & Apple Soup (**vegan**)

Moules Mariniere

Chicken Liver Parfait, Pear & Date Chutney, Home-made Bread

Beetroot Cured Gravavlax, Beetroot Puree & Golden Beetroot

Twice Baked Goat's Cheese Soufflé, Cheese Sauce, Pear, Walnut & Watercress Salad

Timbale of Dorset Crab, Apple, Cucumber, Lemon Verbena & Herb Mayonnaise

Wild Mushrooms on Sourdough, Cep Puree & Poached Hen's Egg (**v**)

Main Courses

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

Roast Fillet of Sea Bass, Bean Cassoulet, Spinach, Jerusalem Artichoke, Roast Garlic & Red Wine Sauce

Chana Masala Chickpea Curry, Tomato, Potatoes, Spinach & Cumin Rice (**vegan**)

Wild Mushroom Pie, Creamed Potatoes, Spinach, Baby Carrots & Butter Sauce (**v**)

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

Fillet of Salmon, Crushed New Potatoes, Kale, Vermouth & Dill Sauce

Roast Rump of Lamb, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce

Desserts

Pistachio & Griottines Crème Brûlée

Trio of Chocolate Mousse, Cranberry Compote

Puff Pastry Apple Strudel, Vanilla Ice Cream

Lemon Tart with Clementines

Banana Rice Pudding

Sticky Toffee Pudding, Vanilla Ice Cream

Home-made Waffles, Vanilla Ice Cream & Maple Syrup

Selection of Three Cheeses, Biscuits & Red Onion Jam

(Supplement) £1.50

Three Courses £28

Tea, Coffee & Petit Fours £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>