

# Gilbert's Restaurant Menu

## Starters

Tomato & Basil Soup **(vegan)**

Beetroot Cured Gravavlax, Beetroot Puree & Golden Beetroot

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

Mackerel Fillet, Beetroot, Celeriac, Lime Dressing

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

Timbale of Crab, Cucumber & Guacamole

Crispy Duck, Radish, Spring Onion, Watercress & Sesame Dressing

Goat's Cheese Soufflé, Cheese Sauce, Pear & Walnut Salad **(v)**

## Main Courses

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

Roast Fillet of Sea Bass, Lemon Scented Potatoes, Green Beans, Courgette & Shitake Mushrooms

Chana Masala Chickpea Curry with Cumin Rice **(vegan)**

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

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

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

Teriyaki Salmon, Stir Fried Vegetables & Coconut Rice

## Desserts

Raspberry Crème Brûlée

Chocolate Truffle with a Grand Marnier Anglaise

Vanilla Panna Cotta, Marinated Pineapple & Mango Mousse

Lemon Tart with Raspberries

White Chocolate & Passionfruit Mille Feuille with Cranberry Compote

Home-made Waffles, Mixed Berry Compote & Vanilla Ice Cream

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>