



# Gilberts Restaurant

## Christmas Sample Menu

**2 Course - £18.95**

**3 Course - £25.00**

**Tea, Coffee & Mini Mince Pies - £3.50**

### Starters

- 🍴 Welsh rarebit in Portobello mushrooms on toasted sour dough (v)
- 🍴 Caramelised Parsnip and Coconut Soup with Parsnip Bhajis (v)
- 🍴 Game Terrine, Cranberry Jelly & Soda Bread
- 🍴 Tiger Prawns served with Gnocchi, Courgette, Chilli & Garlic
- 🍴 Timbale of Crab, Guacamole - (£3.50 Supplement)
- 🍴 Goats Cheese Soufflé served with Poached Pear and Walnut Salad (v)
- 🍴 Chicken Liver Parfait served with Pear and Date Chutney, toasted Brioche

### Mains

- 🍴 **Traditional Norfolk Turkey**, Chipolatas wrapped in pancetta, roast potatoes, maple syrup and mustard parsnips, carrots with garlic and tarragon, slow braised red cabbage & buttered sprouts
- 🍴 **Sea Bass** in Coconut Milk Ginger Sauce, curry leaf & potatoes
- 🍴 **Aloo Gobi** Sweet potato and cauliflower wok curry with Cumin Rice (vegan)
- 🍴 **Wild Mushroom Pie**, Swiss Chard, Creamed Potatoes & Baby Vegetables (v)
- 🍴 **Slow Braised Shin of Beef** in Red Wine, Herb Dumplings and Creamed Potatoes
- 🍴 **Garlic & Thyme Pan Roasted Free Range Chicken Breast**, Butterbean Cassoulet and Savoy Cabbage
- 🍴 **Market Fish of the Day**, New Potatoes, Green Beans and Spinach
- 🍴 **Grilled Scotch Sirloin Steak**, Fat cut Chips, Onion Rings, Grilled Tomato, Mushrooms and Peppercorn Sauce - (£5.00 Supplement)
- 🍴 **Gresingham Duck Breast**, Vanilla and Lime Mash and Roast Parsnips - (£7.50 Supplement)

### Desserts

- 🍴 Chocolate Brownie, Black cherry sauce and pistachio ice-cream
- 🍴 Mixed Ice-Cream
- 🍴 Traditional Christmas Pudding, Rum Sauce
- 🍴 Lemon and Clementine Tart
- 🍴 Sticky Toffee Pudding, Vanilla Ice Cream
- 🍴 Chocolate and Black Cherry Roulade