

Gilberts Restaurant Mother's Day Menu

Sunday 31st March 2019

Starters

Roasted Butternut Squash Soup with Crème Fraîche (v)

Tian of Orkney Crab, Greenland Prawns and Avocado served with a Micro Herbs Salad

John Ross Oak Smoked Salmon, Capers, Lemon and Homemade Caraway Bread

Crispy Duck Salad with English Watercress, Radish, Bean Shoots and an Oriental Dressing

Roast Plum Tomato Tart with Buffalo Mozzarella and Pesto served with Rocket and a Balsamic dressing (v)

Main Courses

Roast Sirloin of Beef with Yorkshire Pudding, Caramelised Red Onion and a Red Wine Gravy

Pan Roasted Fillet of Sea Bass with Buttered Samphire and a Lemon Butter Sauce

Roast Rump of British Lamb with Thyme Roasted Root Vegetables & Creamy Dauphinoise Potato

Pan Roasted Brixham Cod Fillet with Wilted Greens, Creamed Potato and a Dill and Lemon Sauce

Roasted Maize Fed Chicken Supreme with Forest Mushrooms and a light Tarragon Scented Gravy

Roasted Vegetable Wellington with Toasted Pine Kernels, Sweet Potato and Curly Kale (v)

Desserts

Bailey's Crème Brûlée

Old Fashioned Style Baked Rice Pudding

Rhubarb Crumble with Homemade Vanilla Ice Cream

Banana Tarte Tatin with Homemade Banana and Maple Ice Cream

Sherry Trifle

Choux Swan with a Rich Dark Chocolate Sauce

Selection of British Cheeses, Biscuits & Red Onion Jam

£39 Per Person - Three Courses

£3.50 - Tea & Coffee