



Celebrate the Season Christmas

Gilbert's Restaurant: Sundays in December Sample Menu

Starters:

- Curried Parsnip Soup with pickled apples (v)
- Confit Duck Salad with watercress, bean sprouts & oriental dressing
- Wild mushrooms on toasted sour dough with micro herb salad (v)
- Chicken Liver Parfait, Pear & Date Chutney
- Smoked Salmon and Avocado with Pickled Fennel (£2.50 supplement)
- Timbale of Crab & Prawn with Avocado (£3.50 supplement)

Main courses:

- Roast Turkey with lemon & thyme stuffed rolled leg, chipolata wrapped in pancetta, roast potatoes, honey & mustard parsnips, braised red cabbage, lemon scented brussels and orange & star anise carrots
- Scotch Sirloin of Beef with Roast Potatoes, Yorkshire Pudding and seasonal vegetables
- Roast Rump of Lamb with Roast Potatoes and seasonal vegetables
- Pan-roasted Sea Bass Fillet with crushed new potato, wilted spinach and lobster sauce
- Beer Battered Haddock & Fat Chips Mushy Peas & Tartar Sauce
- Catch of the Day
- Aloo Gobi Curry (v)
- Wild Mushroom Pie with wilted spinach, butter sauce & creamed potato (v)

Desserts:

- Lemon & Clementine Tart
- Traditional Christmas Pudding with Rum Sauce
- Chocolate Fondant with black cherry ice-cream
- Baileys Brûlée
- Apple Tart Tatin with Vanilla Ice-cream
- White Chocolate & Cranberry Bread & Butter Pudding with custard
- Selection of Cheese with grapes, pear & date chutney & walnut bread (£1.50 supplement)