



GILBERT'S RESTAURANT

Table D'hote menu

SAMPLE MENU MARCH – MAY 2020

TO BEGIN

Chicken Liver Parfait, Pear and Date Chutney, Homemade Bread
Leek and Potato Soup (vegan)
Breaded Blue Cheese filled Mushrooms with a Garlic Dip (v)

MAIN COURSE

Grilled Chicken Breast, Dauphinoise Potato, Root Vegetables, Thyme Jus
Fillet of Hoki, Creamed Potato, Spinach, Lemon Butter Sauce
Allo Gobi Cauliflower Curry, Cumin Rice (vegan)

DESSERT

Banana Cheesecake with Toffee Sauce
Chocolate Brownie with Mince Pie Ice Cream
Mixed Ice Cream

Lunch 2 course £13.95

Lunch 3 course £19.95

Dinner 2 course £19.95

Dinner 3 course £24.95

A discretionary 10% service charge is added to all orders. 100% of all service charges go directly to our team

Food Allergens

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones.

Want to know more about what is in a dish?

<https://menus.whatsinmydish.co.uk/GRIMSDYKEHOTEL>

