



GOSFIELD HALL

SAMPLE DINNER MENU

TO START

Apple, Parsnip and Potato Soup (VG)

Bramley Apples are blended perfectly with roasted parsnips and potato to make this hearty Winter warmer. Topped with parsnip crisps and served with rustic bread.

£5.50

Duck Liver Pate

A smooth creamy pate, served with a winter fruit chutney and toasted breads

£7.00

Galantine of Chicken

Free range chicken breast wrapped in prosciutto with baby leeks and mango salsa served on a bed of micro cress

£6.50

*Twice Cooked Pork Belly and Seared Sea Scallops
served with smooth butternut squash purée and sage brown butter*

£8.50

*Caramelised Shallot and Goat's Cheese Tarte Tatin (V)
Served on a babyleaf salad topped with a toasted walnut crumb*

£6.50

MAIN COURSE

Fillet of Beef

30 day aged locally sourced beef served with a Portobello mushroom, balsamic cherry tomatoes on the vine, triple cooked chips and homemade Bearnaise or Peppercorn Sauce

£25.50

Herb Crusted Rump of Lamb

Succulent lamb rump served pink with a thyme and parsley crust, dauphinoise potatoes and a redcurrant and rosemary jus

£18.50

Please note - If anyone in your party has any dietary requirement or allergies, please inform us when booking or placing your order.



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Slow Roasted Belly of Pork

*Glazed with caramel and honey and served on a bubble and squeak potato rosti
with braised red cabbage and a cider jus*

£17.00

Fillet of Seabass

served on confit new potatoes and accompanied by tiger prawns in garlic butter and samphire

£17.50

Wild Mushroom Rissotto (VG)

Wild mushrooms sautéed with garlic and fresh herbs

£14.00

DESSERT

Crème brulee

Blueberry crème brulee served with biscotti biscuit

Melt-in-the-Mouth Chocolate Fondant

Rich chocolate sponge with an oozing velvety chocolate centre, mulled Winter berries and vanilla ice cream

Panettone Bread and Butter Pudding

The classic English dessert with a Milanese twist! Served with crème anglaise

White Chocolate Toblerone Cheesecake

baked with an oaty butter biscuit base served with forest fruits and cream

Vegan Raspberry, almond and sherry trifle

A vegan twist on the classic English trifle

All £5.50 – served with a choice of crème Anglaise or homemade vanilla bean ice cream

CHEESE COURSE

A Selection of British Cheeses

(served with biscuits, grapes, celery and a selection of chutneys)

Smoked Applewood, Somerset Brie, Stilton, Wensleydale with Cranberries, Mature Cheddar

£7.50 for 3 choices

Add a glass of Taylor's LBV Port for an additional £5.00

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