



## 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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