



## GOSFIELD HALL

### Sample Sunday Lunch Menu

**2 Courses – £23.50**

**3 Courses – £30.00**

#### To Start

Homemade Soup of the Day

*served with rustic bread*

Prawn and Crayfish Tian

*Crayfish tails and succulent prawns with Marie Rose and Avocado Purée*

Smoked Mackerel Paté

*Served with melba toast and dill and cucumber pickles*

Baked Individual Camembert Box (V)

*Served with red onion marmalade and rustic bread*

Duck Confit

*On a bed of pickled red cabbage with a toasted sesame and honey dressing*

#### Main Course

Rare Roast Topside of Beef with Horseradish Sauce

Roast Loin of Suffolk Pork with Crackling and Apple Purée

Roast Breast of Chicken on the Bone with Sausage and Sage Stuffing

Butternut Squash, Mushroom and Chestnut Bake (VG)

*All of the above served with Yorkshire pudding, Roast Potatoes,*

*Cauliflower Cheese and Honey Glazed Roasted Root Vegetables*

Herb Crusted Fillet of Salmon

*Served on stir fried vegetables with a white wine cream sauce*

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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### Desserts

#### Sticky Toffee Pudding

*A traditional British dessert at its finest! Served with a luxurious butterscotch sauce and vanilla ice cream*

#### Apricot Frangipane Tart

*Served warm with homemade crème Anglaise*

#### Chocolate Brownie

*With a rich chocolate sauce and caramel ice cream*

#### White Chocolate Toblerone Cheesecake

*baked with an oaty butter biscuit base*

#### Lemon and Blueberry Vegan Cheesecake

*a vegan twist to this classic dessert*

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