

The Gimmerton Restaurant

February Three Course Set Menu

£19.95 (Children £10.00)

Starters

Paté

Chicken Liver Paté served with a Leaf Garnish and **Toast** £ 5.80 (G)

Chef's Homemade Soup of the Day £4.75 (G)

Lemon & Thyme Garlic Mushrooms

Button Mushrooms sautéed in a Garlic, Lemon & Thyme Butter, finished £ 5.90 (G)

in a rich Cream Sauce (V)

Pan Seared Yorkshire Pigeon Breast

On Black Pudding garnished with Asparagus, Red Onion Marmalade Puree, £ 6.75
Baby Leaves and finished with a Balsamic Drizzle

Chef's Crab Cake

Simply served with Salad Garnish & Chunky Homemade Tartar Sauce £6.40

Mains

Steamed Cod Loin

Simply served with Parsley, New Potatoes & a White Wine, Lemon, Dill £13.25 (G)
& Caper Sauce

Chef's Traditional Roast of the Day

Served with all the **trimmings** £10.95 (G)

Slow Cooked Confit of Wharfedale Lamb

Served with Wilted Spinach, Buttery Mashed Potatoes, Mint and Red Currant £13.95 (G)
Jus and garnished with Crab-Apple Jellies

Parmesan Pheasant Breast with Crispy Prosciutto Ham

Locally shot Pheasant Breast, Sage & Parmesan all encased in Prosciutto Ham £12.95 (G)
Pan finished served with Garlic Sauteéd Potatoes & Madeira Sauce

Haggis Filled Chicken Breast

Served on Swede Puree, Pommes Anna Potatoes finished with a Glayva Sauce £12.75

Our separate **Vegetarian Menu** offers a choice of main courses we hope will £10.25 (V)
suit all tastes

Desserts

Choice of Chef's Homemade Desserts

£ 5.20

Cheese Selection (£2.00p Supplement)

Coffee & Mint Chocolate choose from Filter £1.80 Latte £2.25

Espresso £1.40 or Cappuccino £ 2.25

If you prefer you can order from this menu with the main Restaurant Menu

Individual prices will Apply