

The Gimmerton Restaurant

June Three Course Set Menu

£19.95 (Children £10.00)

Starters

Homemade Duck Liver Paté Served with a Leaf Garnish and Toast	£ 6.25	(G)
Chef's Choice of Homemade Soup (always two, one being Vegetarian)	£ 4.95	(G)
Lemon and Thyme Breaded Chicken Goujon Fillets Served with Garlic Mayonnaise and Salad Garnish	£ 6.95	
Smoked Haddock Kedgeree Garnished with soft Boiled Egg and Fresh Coriander	£ 6.75	(G)
Char grilled Local Yorkshire Asparagus With Parmesan Crisps, Poached Egg and Balsamic Glaze	£ 6.40	(V) (G)

Mains

Seared Sea Bass Fillet Served with Bell Pepper and Tomato Sauce, Aubergine Puree and Olive Oil Mash	£13.75	(G)
Chef's Traditional Roast of the Day - Choice of Roast Beef or Roast Turkey Served with all the trimmings	£10.95	(G)
Honey and Cumin Glazed Lamb Shank Served on a warm Moroccan Style Cous Cous (Apricots, Herbs, Spices & Nuts) and Minted Yoghurt Dressing	£13.25	
Griddled Chicken and Chorizo Salad With local Asparagus, Mixed Baby Leaf Salad and a Sun dried Tomato Pesto finished with a Balsamic Syrup Drizzle	£14.25	(G)
Breaded Pork Tenderlion Escalope With a Wild Mushroom and Sage Sauce and Garlic Sauté Potatoes	£12.95	
Our separate Vegetarian Menu offers a choice of main courses we hope will suit all tastes	£12.00	(V)

Desserts

Choice of Chef's Homemade Desserts	£ 5.20
Cheese Selection (£2.00p Supplement)	
Coffee & Mint Chocolate choose from Filter £1.90 Latte £2.25 Espresso £1.50 or Cappuccino £ 2.25	

If you prefer you can order from this menu with the main Restaurant Menu
Individual prices will Apply