

The Gimmerton Restaurant

November 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)
Pigeon Breast and Black Pudding Salad With Raspberry Dressing and Croutons	£ 6.75	
Stir Fried Squid and Warm Vegetable Salad With Sesame Prawn Toast and Ginger Soy Dressing	£ 6.50	
Roasted Beef Tomato Filled with Cous C ous, Feta Cheese and Pine Nuts, Pesto Dressing and a Balsamic Glaze	£ 6.75	V

Mains

Roasted Chicken Breast Set on a Pancetta and Mushroom Risotto with a Parmesan Crisp	£12.25	(G)
Chef's Traditional Roast of the Day - Choice of Roast Beef or Roast Turkey Served with all the trimmings	£10.95	(G)
Slow Roasted Shoulder of Lamb With a Spiced Plum Compote, Creamy Mash Potatoes and a Rosemary Jus	£13.75	(G)
Lightly Steamed Cod Cheeks In a Lime and Basil Sauce with Asparagus and Baby Sweet Corn served on Coconut Rice	£13.75	(G)
Pan Seared Pork Loin Steak With a Sage and Onion Potato Rosti, Pumpkin Puree and Caramelised Apple Sauce	£13.25	(G)
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