



# Gibbon Bridge

HOTEL & RESTAURANT

## Sunday Menu

TWO COURSES £30.00 | THREE COURSES £37.50

### Starters

- Corned beef hash brown on a pea velouté, topped with a poached egg
- Homemade soup of the day with fresh breads from our bakery
- Twice baked cheese soufflé on marinated tomatoes, topped with crispy kale
- Duo of melon served with a gin & tonic sorbet
- Gin cured salmon with dill cream cheese, shaved fennel & pickled cucumbers
- Crispy pork belly with black pudding on a celeriac remoulade with an apple puree

### Main Courses

*All served with potatoes & vegetables*

#### Traditional Sunday Lunch Roast Dinners

- Roast sirloin of beef served with Yorkshire pudding and horseradish sauce (£5 supplement)
- Roast leg of lamb with fresh mint sauce
- Roast loin of pork with a calvados sauce & crispy crackling
- Indecisive? Have a slice of each with all the accompaniments? (£5 supplement)*

- Crispy duck leg served traditionally with apple sauce and sage & onion stuffing
- Fish pie topped with creamy mash potatoes
- Sous vide chicken breast filled with spinach & roasted red pepper with a watercress sauce
- Fresh salmon topped with shrimps and served with a shellfish sauce
- Mediterranean vegetable tarte tatin topped with goat's cheese & a parsley & basil oil

### Selection of Homemade Desserts

BEFORE PLACING YOUR ORDER PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY

