

# The Grey Goose Gilmorton

Sample Saturday Night Set Menu

3 Course Set Menu £30

## Starters

### **Homemade Soup of the Day (V)**

Honey Roast Vegetable

### **Smoked Salmon**

Dill Cream Cheese, Pickled Red Wine Shallots, Micro Capers

### **Deville Whitebait**

Tartare Sauce & Lemon Wedge

### **Grey Goose Cheddar Fishcake**

Carrot Escabeche, Saffron Aioli, Lemon Wedge

### **Moroccan Spiced Tagine (V)**

Hummus, Lemon & Coriander Falafel

### **Moules Mariniere**

Shetland Mussels, Cream, Garlic, White Wine, Onion & Herb Sauce

### **Chicken Liver Pate**

Toasted Tin Loaf, pear & Cinnamon Chutney

### **Grilled Lamb Kofta**

Tomato Salsa, Raita, Hummus

### **Dressed Cromer Crab & Devilled Prawns**

Soft Boiled Hens Egg, Dressed Rocket, Toasted Lemon & Rye Bread

### **Salt Baked Beetroot**

Beetroot Ketchup, Creamed Goats Cheese, Candied Nuts,  
Marinated Artichoke Hearts

## Main Courses

### **Pan Roasted Chicken Pasta**

Sun blushed Tomato & Basil Pesto

### **Pork Belly**

Burnt Apple Puree, Roasted New Potatoes,

Green Beans, Puffed Pork Rind

### **English Asparagus**

Blue Cheese, Pea & Mint Pasta

### **Pan Fried Chicken Breast**

Toasted Corn Salsa, Smoked Sweetcorn Cream,

Roast Garlic Fondant, Paprika Popped Corn

### **Pan Fried Lambs Liver**

Creamy Mash, Wilted Baby Spinach & Bacon, Onion Gravy

### **Slow Cooked Lamb Shoulder**

Moroccan Spiced Cous Cous, Sour Cream &

Spiced Tagine, Roasted Peppers

### **Duck Breast**

Sweet Potato Fondant & Puree, Asparagus, Lychee & Red Wine Jus

### **Fish of The Day**

Your Choice of, Organic Salmon, Swordfish or Halibut

All Served with a Chorizo Potato Cake, Wilted Spinach, Spiced Ratatouille, Sour Cream,

Parsley Oi

## Steak

All of our Steaks are served with Grey Goose Triple Cooked Chips,  
Red Onion Salad, Flat Mushroom & Grilled Tomato

**8 oz Sirloin** £18.95

**14 oz Ribeye** +£5

**10 oz Rump** £16.95

**8 oz Fillet Steak** +£5

Choose a sauce from Creamy Pepper & Armagnac,  
Port & Stilton or Red Wine Jus (£2.50 each)

## Desserts

### **Sticky Toffee Pudding**

Vanilla Ice Cream, Toffee Sauce

### **Chocolate Brownie**

Pistachio Ice Cream, Candied Nuts, Chocolate Sauce

### **Malteser® Parfait**

Honeycomb, Chocolate Sauce, Vanilla Ice Cream

### **Vanilla Panna Cotta**

Drunken Raspberries, All Butter Shortbread

### **Lemon Tart**

Fresh Berries, Raspberry Sorbet, Apricot Gel & Lace

### **Caramel Brulee**

Biscoff Biscuit Salted Caramel Ice Cream

### **Trio of Ice Cream & Sorbets**

Choose From Chocolate, Black Cherry, Strawberry, Vanilla, Pistachio Ice Cream  
Raspberry or Lemon Sorbet

### **Grey Goose Cheese Board Selection**

Tuxton and Tibbet Blue, Organic Ragstone Goats, French Brie,  
Lincolnshire Poacher Cheddar with Grapes, Cheese Biscuits,  
Celery, Quince Jelly & Pear & Tomato Fondue

We like to thank all our local suppliers for all our fresh vegetables, poultry, meat and seafood. Please be advised that food prepared here may contain the following ingredients: Milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.