



GORCOTT HALL

EXCLUSIVELY YOURS. SINCE 1535.

WINTER MENU IDEAS

ALL PRICES SHOWN ARE FOR 2024

MENU 1

- Ham hock and leek terrine, with lamb's leaves and Balsamic vinaigrette- (Splendid) - £8.00
- Slow roast neck of lamb, smoked Pancetta, sweet potato mash & seasonal greens - (Splendid) - £45.00
- Vanilla and ginger cheesecake with a mixed winter berry compote - (Lovely) - £5.50

MENU 2

- Chicken liver pâté, melba toast and apple chutney - (Lovely) - £5.50
- Roast loin of pork, roast potatoes and stuffing - (Lovely) - £39.50
- Sticky toffee pudding with butterscotch sauce and clotted cream- (Lovely) - £8.00

MENU 3

- Trio bruschetta aubergine caviar (V)- (Splendid) - £8.00
- Duo of pork: Cracked pork belly & fillet, with creamed potatoes & sweet onions - (Fabulous) - £47.00
- Chocolate brandy tuile and mango gelée - (Splendid) - £8.00

MENU 4

- Sharing platters of baked Camembert & freshly baked artisan breads (V) - (Lovely) - £5.50
- Homemade chicken & ham pie, tarragon pastry & a wholegrain mustard sauce - (Splendid) - £45.00
- Warm chocolate brownie with vanilla cream - (Lovely) - £5.50

MENU 5

- Smoked duck breast, cucumber & beetroot salad, with orange & thyme dressing - (Fabulous) - £10.00
- Pan fried fillet of beef, potato rösti with a Morel mushroom and port jus- (Fabulous) - £47.00
- Warm chocolate fondant- (Fabulous) - £10.00

These are just some ideas, based on some menus we've created recently with our couples. You'll get to work closely with our fabulous chef to design a completely personalised menu.

Express yourselves!