



GORCOTT HALL

EXCLUSIVELY YOURS. SINCE 1535.

SUMMER MENU IDEAS

ALL PRICES SHOWN ARE FOR 2024

MENU 1

Poached pear and walnut salad dressed with a creamy blue cheese dressing (V) - (Lovely) - £5.50
Saddle of lamb marinated with rosemary and garlic served with Dauphinoise Potatoes finished with a redcurrant jus (Splendid) - £45.00
Brandy snap basket filled with Eton Mess dressed in strawberry coulis - (Lovely) - £5.50

MENU 2

Twice baked goat's cheese soufflé on a bed of vibrant beetroot & orange salad (V) - (Fabulous) - £10.00
Fillet of beef Wellington, buttered fondant potato and red wine and thyme jus - (Fabulous) - £47.00
Bitter lemon tart, raspberry creme fraiche -(Lovely) - £5.50

MENU 3

Goats cheese & red onion parcel with green salad & honey & mustard dressing (V) - (Lovely) - £5.50
Herb crusted pork fillet, on a bubble and squeak cake with a sweet cider sauce - (Splendid) - £45.00
A rich white chocolate and strawberry tart -(Splendid) - £8.00

MENU 4

Smoked haddock gratin with chargrilled sourdough - (Fabulous) - £10.00
Poached fillet of salmon, buttered new potatoes and a white wine sauce - (Lovely) - £39.50
Steamed ginger pudding with poached rhubarb and brandy sauce -(Fabulous) - £10.00

MENU 5

Tomato and mozzarella tart with dressed leaves (V)- (Lovely) - £5.50
Pea, spinach and vegan feta cheese pithivier with Minted Pea Puree (Ve) - (Fabulous) - £47.00
Cherry and almond fiancher with Cherry Ice Cream - (Splendid) - £8.00

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!