



# G I B S O N M E N U

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Please choose two options from each the starters, main courses and desserts.

## STARTERS

*Carrot & coriander velouté, crispy silken tofu & toasted seeds VG option available GF*

*Caramelised onion & mature cheddar cheese tart, frisée salad V*

*Salad of Heritage beetroots, goats cheese with walnut & truffle honey V GF*

*Chilled spinach & watercress velouté, crème fraiche & black pepper & truffle V GF*

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## MAIN COURSE

*Roasted cauliflower steak, spiced chickpea & spinach ragu VG GF*

*Courgette & broad bean risotto with Pecorino & lemon V GF VG option available*

*Glazed supreme of corn-fed chicken, Fondant potato,  
fine green beans & thyme jus GF*

*Confit belly of Dingley dell pork, apple & date puree,  
roasted carrot & cauliflower cheese*

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## DESSERTS

*Bakewell tart & vanilla ice cream V*

*Glazed lemon tart, crème fraiche & raspberries V*

*Basque-style cheesecake, poached fruits V GF*

*Vanilla Panna Cotta, seasonal fruits & honeycomb V GF*

*Fresh fruit platter available for Vegan guests VG*

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*Tea or coffee & chocolate truffles V*

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*V - Vegetarian VG - Vegan GF - Gluten Free*