

to finish

ice creams & sorbets ~ c ~ g

ice cream in a waffle basket ~ 2 x scoops adults 1 x scoop child
vanilla ~ strawberry ~ chocolate ~ mint choic chip ~ honeycomb
blackcurrant or passion fruit sorbet

brulee ~ g

dark chocolate & baileys pot ~ sugarcurl

crumble

warm apple & berry crumble ~ creamy vanilla custard

chocolate brownie ~ c ~ g

rich chocolate brownie ~raspberry coulis ~ chantilly cream

meringue roulade ~ c ~ g

lemon meringue roulade ~ chantilly cream ~ berry coulis

sticky toffee pudding ~ c

warm sticky toffee pudding ~ toffee sauce ~ creamy custard

cheesecake

white chocolate & raspberry cheesecake ~ berry compote

british cheeses ~ g

stilton ~ farmhouse cheddar ~ creamy brie ~ fruit chutney ~ biscuits
(£1.50 supplement)

three course - £23.95 under 10's - £13.95

two course - £18.95 under 10's - £10.95

v - dishes marked with a "v" are vegetarian

c - dishes marked with a "c" can be child's portion

g - dishes marked with a "g" can be made/alterd gluten free ~

please confirm any dietary requirements when ordering

please pre order for vegan dishes

all prices and dishes shown are subject to seasonal and market fluctuations/changes

all dishes may contain nuts or traces of nuts -- all fish dishes may contain bones

all dishes subject to availability ~ all tips go to all our staff

Mothering

Sunday

31st March

12.00 ~ 8.30pm

Booking Essential

£10.00 deposit on tables up to 5 people

£30.00 deposit on tables over 6 people

members 10% discount

applies to booked tables after 5.00pm

Mothering Sunday Menu

Mother's Day is a special day, a day when we all get the chance to say thank you to the person that gave us life, nurtured and cared for us, and still watches over us. So why would you want to say thank you in any other way than in the best possible style.

Here at Gupshill Manor we are committed to using only the finest local produce to create mouth-watering, outstanding dishes for you.

We would like to wish all Mums,

Happy Mothering Sunday from Gupshill Manor

(We allocate 2 hours maximum per table)

to start

speciality bread – v

trio of speciality bread – basil pesto dip – marinated olives – sun dried tomatoes

soup – v – c – g

sweet potato, chilli & coconut soup – speciality bread

mushrooms – c

pan fried mushrooms – creamy garlic sauce – rustic bread

prawns & salmon – c – g

atlantic prawns & scottish smoked salmon – marie rose – mixed leaf – rustic bread

parfait – c – g

chicken liver parfait – fruit chutney – rustic bread – mixed leaf

goats cheese – v

warm goats cheese & caramelised red onion crostini – rocket & balsamic

to follow

gupshill roast – for anyone who's hungry!! – g

a monster plate of roast beef – pork – chicken – 2 yorkshire puddings
loads of roasted spuds – sage & onion stuffing – mixed vegetables – pan gravy
(supplement £3.50)

roast beef – c – g

roast beef – roast potatoes – yorkshire pudding – pan gravy

chicken – c – g

oven roasted chicken breast – roast potatoes – sage & onion stuffing
yorkshire pudding – pan gravy

roast pork – c – g

roasted loin of pork – roast potatoes – yorkshire pudding
sage & onion stuffing – pan gravy

salmon – g

sweet chilli glazed salmon – dressed mixed salad – khobez flatbread

gammon – c – g

char-grilled local gammon – pub chips – free range fried egg – peas

chicken salad – c – g

pan fried chicken & bacon – sliced new potatoes – free boiled egg dressed mixed salad

sea bass – g

pan fried sea bass – new potatoes – provencale sauce

nut roast – v

nut roast – roast potatoes – yorkshire pudding – vegetarian gravy

haddock

beer battered haddock fillet – pub chips – garden peas – char-seared lemon

gnocchi – v – c

italian pasta dumplings – basil pesto & sundried tomato cream – rocket
khobez flatbread

all main courses served with mixed vegetables

c – also in child's size v – vegetarian

g – dishes that can be made gluten free – please confirm when ordering