

to finish

ice-creams & sorbets – g – c 2 x scoops adults 1 x scoop child

vanilla – strawberry – chocolate – honeycomb

blackcurrant or blood orange sorbet

meringue roulade – g – c

lemon meringue roulade – chantilly cream – berry coulis

chocolate brownie – g – c

rich chocolate brownie – chantilly cream

sticky toffee pudding – c

warm sticky toffee pudding – toffee sauce – creamy custard

cheesecake

white chocolate & raspberry cheesecake – berry compote

caramel slice – ve

salted caramelised chocolate biscuit slice – vegan ice-cream

frangipane – v – ve – g

warm raspberry frangipane – berry compote

british cheeses – g (£1.50 supplement)

stilton – farmhouse cheddar – creamy brie – fruit chutney – biscuits

adults three course - £24.95 under 10's - £13.95

adults two course - £19.95 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" or "ve" vegan can be made/alterd gluten free or vegan

please confirm any dietary requirements when ordering

swap cream for icecream or custard extra 50p

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

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

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

Mothering

Sunday

27th March

12.00 – 7.00pm

Booking Essential

£10.00 deposit on tables up to 5 people

£30.00 deposit on tables up to 11 people

£50.00 deposit on tables over 12 people

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 – ve – g – c

trio of speciality bread – basil pesto dip – marinated olives – sundried tomatoes

soup – v – ve – g – c

sweet potato, chilli & coconut soup – speciality bread

mushrooms – g – c

pan fried mushrooms – creamy garlic sauce – rustic bread

prawns & salmon – g – c

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

falafel – v – ve

sweet potato falafel bites – mixed leaf – tomato & coriander salsa

parfait – c – g

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

to follow

gupshill roast – for anyone who's hungry!! – g (supplement £3.50)

a monster plate of roast beef – pork – chicken – 2 yorkshire puddings
loads of roast spuds – stuffing – mixed vegetables – pan gravy

roast beef – g – c

roast beef – roast potatoes – yorkshire pudding – pan gravy

chicken – g – c

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

roast pork – g – c

loin of pork – roast potatoes – yorkshire pudding – stuffing – pan gravy

salmon – g

sweet chilli glazed fillet of salmon – dressed mixed salad – rustic bread

gammon – g – c

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

chicken salad – g – c

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

sea bass – g

pan fried sea bass fillet – new potatoes – chive hollandaise

nut roast – v

oven baked nut roast – roast potatoes – yorkshire pudding – veggie gravy

haddock – c

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

pattie – v – ve

baked beetroot & quinoa pattie – new potatoes – mixed salad – salsa

gnocchi – v – c

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

all main courses served with mixed vegetables