

to finish

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

vanilla – strawberry – chocolate – honeycomb

blackcurrant or raspberry orange sorbet

cheesecake – g – v – ve

vanilla cheesecake – berry compote

waffle

warm belgian waffle - honeycomb ice-cream – salted caramel sauce

chocolate brownie – g – c

rich chocolate brownie – chantilly cream

sponge of the day

warm sponge of the day – creamy custard

trillionaire tart – v – ve

caramelised chocolate tart – vegan ice-cream

british cheeses – g (£1.50 supplement)

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

adults three course - £25.95 under 10's - £14.95

adults two course - £20.95 under 10's - £11.95

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

19th March

12.00 – 7.00pm

Booking Essential

£10.00 deposit on tables up to 5 people

£30.00 deposit on tables up to 10 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 – c

trio of speciality breads – basil pesto dip – marinated olives

soup – v – ve – g – c

sweet potato, chilli & coconut soup – speciality bread

mushrooms – g – c

pan fried mushrooms – creamy garlic sauce – rustic bread

prawns – g – c

atlantic prawns – marie rose – mixed leaf – rustic bread

wings – v – ve

spiced cauliflower wings – mixed leaf – tomato salsa

parfait – g – c

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

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 – pork 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 – pork stuffing
yorkshire pudding – pan gravy

roast pork – g – c

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

salmon – c

pan-fried sweet chilli salmon fillet – dressed mixed salad

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 – mixed salad – rustic bread

sea bass – g

pan fried sea bass fillet – new potatoes – chive hollandaise sauce

nut roast – v – ve

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

linguini – v – c

linguini pasta – mediterranean vegetables – basil pesto cream – watercress

all main courses served with mixed vegetables