

# Gabriels

## *Sunday Lunch Menu*

*Two courses £11.50-Three courses £15.50*

### *Appetisers*

*Soup of the day with crusty bread*

*Mediterranean vegetable bruschetta on ciabatta with melted goats cheese & balsamic dressing*

*Chicken & smoked duck terrine with char grilled brioche & piccalilli Black pudding, chorizo & mushroom in a red wine sauce with a fresh herb sprinkle*

### *Main Courses*

*Roast beef with Yorkshire pudding & red wine sauce*

*Roast lamb marinated with garlic & herbs, served with a redcurrant & mint sauce*

*Roast pork rolled in thyme with a bramley apple sauce*

*Grilled fresh Scottish salmon on a bed of watercress mash, topped with a creamy peppercorn & lemon sauce*

*Stir fried vegetables in a pastry case with aubergine & tomato confit, drizzled with a ratatouille broth*

### *Desserts*

*Apple & pear crumble with a ginger topping & a choice of double cream or ice cream*

*Selection of home made ice creams with a brandy snap basket of seasonal fruit*

*Blueberry tartlet with a seasonal fruit compote*

*Chocolate fudge pecan tart with a cointreau crème anglaise*

*Gabriels cheese board £2.50 supplement*