

# Dining

at the Gainsborough Restaurant, Willington Hall

## Soup

*Handmade soft white roll topped with seeds and spices* 5.75

## Prawn Cocktail

*King prawn and crayfish in mango mayonnaise with buttered bloomer bread* 7.25

## Goats Cheese

*Warm goats cheese, asparagus spears, roasted vine tomatoes and a drizzle of balsamic* 6.25

## Coronation Chicken

*Curried chicken terrine, curried mayonnaise, mini naan bread* 6.95

## Calamari Salad

*Crispy Calamari, fire roasted red peppers, spring onions & lime dressing* 6.95

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## Chicken

*Crispy breast of chicken stuffed with red pepper mousse served with Lyonnaise potatoes, tomato & chilli salsa, charred Mediterranean vegetables and basil oil* 13.95

## Hake

*Clams, chorizo, broad bean & asparagus fricassee with potato gnocchi* 14.65

## Duck

*Pan fried duck breast with a date & orange puree, fondant potato, baby turnips & a port jus* 16.95

## Sweet Potato

*Sweet potato and quinoa salad, rocket, coconut, pomegranate and harissa dressing* 11.75

## Welsh Black Sirloin Steak

*8oz Sirloin steak, vine roasted tomatoes, Portobello mushroom, chips* 18.95

## Chateaubriand

*16oz Chateaubriand steak for two to share, vine roasted tomatoes, Portobello mushroom, onion rings, hand-cut chips, salad garnish & peppercorn sauce* 55.00

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## Lemon Posset

*Raspberries, Chantilly cream & shortbread biscuit* 6.75

## Eton Mess

*Deconstructed Eton mess; strawberries, raspberries, meringue shards, Chantilly cream & ice cream* 6.75

## Sticky Toffee Pudding

*Butterscotch sauce, honeycomb ice cream* 6.75

## Peach

*Peach panna cotta with toasted peaches and granola* 6.75

## Cheese

*Selection of three chef selected cheeses, crackers, chutney, celery & grapes* 8.00