



GOMERSAL PARK

HOTEL • SPA

SUNDAY LUNCH

STARTERS

CHEF'S HOMEMADE SOUP (VG, V, GF)

Warm bread roll

CHICKEN LIVER PATE (GF ON REQUEST)

Plum & apple chutney, toasted brioche

TRADITIONAL ATLANTIC PRAWN COCKTAIL (GF ON REQUEST)

Marie Rose sauce, buttered brown bread

CREAMY GARLIC MUSHROOMS

Toasted ciabatta

MAINS

ROAST TOPSIDE OF BEEF (GF ON REQUEST)

Homemade Yorkshire pudding, roast potatoes, seasonal vegetables, pan gravy

SLOW ROASTED PORK LOIN (GF ON REQUEST)

Sage & apple meat stuffing, roast potatoes, seasonal vegetables, rosemary gravy

HONEY ROASTED GAMMON

Seasonal vegetables, roast potatoes, gravy

PAN SEARED SALMON FILLET (GF)

Sauteed potatoes, wilted greens, lemon & dill butter cream

NUT ROAST (VG, V, GF)

DESSERTS

CHOCOLATE FUDGE BROWNIE (V, VG, GF)

Milk chocolate sauce, vanilla ice cream

VANILLA CHEESECAKE (V)

Winter berry compote, pouring cream

ORANGE & CINNAMON CREME BRULEE (V)

Shortbread biscuit

CHEF'S SELECTION OF MIXED ICE CREAMS

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ARE CONCERNED ABOUT FOOD ALLERGIES EG NUTS, YOU ARE INVITED TO ASK ONE OF OUR TEAM MEMBERS FOR ASSISTANCE. VEGETARIAN (V) VEGAN (VG) GLUTEN FREE (GF)