

Set Lunch Menu @ St Giles House

2 Course @ £14.50

3 Course @ £18.00

Soup of the Day, (V)

Fresh Crusty Bloomer.

Ham Hock Terrine,

Charred Toast, Pickled Apple Watercress.

Trout Ballatine,

Crème Fraiche, Salmon Roe and Toasts.

Loin of Venison,

Braised Red Cabbage Puree, Kale and Cherry Gel.

Salmon Fillet,

Mashed Potato, Pea and Bacon Casserole.

Butternut Squash Risotto, (V)

Roquette Salad, Herb Oil.

Vanilla Panna Cotta,

Sticky Pear, Pear Sorbet.

Pistachio and Cherry Opera,

Chocolate Soil, Milk Sorbet.

Caramelised White Chocolate Mousse,

Caramelised Pecans, Apple Sorbet, Apple Puree, Muscavado Gel, Cinnamon Crumble.

Food Allergies and Intolerances – All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.

www.stgileshousehotel.com