

THE GADDUM LUNCH MENU

2 OR 3 COURSES

2 COURSES (MUST INCLUDE MAIN)

£19.95PP

3 COURSES (MUST INCLUDE MAIN)

£24.95PP

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STARTERS

Home Smoked Salmon

Lightly cured & home smoked Loch Duart salmon, prawn cakes, seaweed purée, lemon marmalade

Seafood Broth

Seafood broth with tomatoes, celery & leeks, sourdough crispbread, saffron potato emulsion

Ham Hock and Leek Terrine

Pressed slow cooked ham hock, grilled baby leeks, grape chutney, toasted brioche

Butternut Squash Risotto (V, can be vegan on request)

Carnaroli risotto rice, butternut squash purée, pumpkin seed purée, sunflower seed butter, toasted pine nuts, parmesan crisps

MAINS

All mains are served with seasonal vegetables and Gaddum roast potatoes to share amongst the table.

Pan Roasted Goosnargh Duck

Duck breast, homemade duck sausage, red wine sauce, chestnut purée and spiced hazelnuts

Pork Loin

Pork loin, sultana purée, sweet aubergine, pork cracker, five spice gravy

Celeriac 'Steak' (V, can be vegan on request)

Salt baked celeriac, celeriac cream, celery tuile, black garlic purée, corn fritter, young shoots

Butter Roasted Irish Sea Plaice

Caper butter sauce, sea vegetables, crispy scraps with spirulina

PUDDINGS

English Rhubarb & Fresh Mint Parfait

Fresh mint gel, homemade toasted granola, poached forced English rhubarb, cardamom & white chocolate crèmeux

Stewed Apples

Stewed apples, caramelised milk foam, almond crumble

Melting Chocolate Fondant

Belgian dark chocolate & pink pepper ganache, double Jersey ice cream, cherry gel

We are happy to prepare suitable substitutions for those with special dietary requirements, wherever possible, so please let your Gaddum host know about any requirements or allergies before placing your order.

THE
GADDUM