

Gills & Co

DECEMBER

SUNDAY MULTI-COURSE MENU

— DISHES —

Macallen 12 Year Sherry Oak Cured Salmon

with lemon and black pepper crème fraîche and fresh horseradish

'Pigs in Blankets'

with creamed leeks, chestnuts and plum jam

Beef Wellington

with mustard mash, roasted heritage carrots and rich beef gravy

Harrogate Blue & Lincolnshire Poacher Gougères

Winter Berry Trifle

with O'Haras spiced rum custard and brandy cream

Wine Pairings available for purchase on the day.

