

Gillies Celebration Menu

£70pp

Wine Pairing | £35.00

Gillies Popcorn, Roast Beef, Sour Cream & Chive

Dressed Burrata, Caramelised Onion, Dressed Local Leaves, Crispy Chilli Oil, Toasted Focaccia

Peth Wetz Riesling | Germany

Margarita Cured Salmon, Cucumber, Crispy Salmon Skin, Buttermilk Dressing, Mint Oil

Conde Villar Alvarinho | Portugal

Local Halibut, Café de Paris Butter Sauce, Peas à la Française, Fondant Potato

Domaine Paul Nicolle Chablis Vieilles Vignes | France

Or

Local Roast Duck Breast, Quince Purée, Seared Fois Gras, Roasted Treacle Cake, Cavolo Nero, Jus Gras

Alaine Jaume Grand Veneur Côtes du Rhône | France

Dark Chocolate Parfait, Hazelnut Crumble, Whiskey Caramel Sauce

Lafage Maury | France

Tea or Coffee & Petit Fours

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.

10% discretionary service charge on tables of 6 or more people.