

GILLYS ON THE HILL October 2017

Gilly and Charlie have prepared

**Arancini, Blue Cheese Sauce and Crumbles
Polish Vodka and Cloudy Apple Cured Salmon
Minestrone Soup (Vegan)
Calamari with Garlic Mayonnaise
Ardennes Pate with Gilly's Chutney
Spaghetti Amatriciana**

**Chicken Cacciatora (gf & df)
Barnsley Lamb Chop with Devilled Kidneys (gf & df)
Pork Tenderloin Stroganoff(gf)
Squash and Sage Cannelloni (V and Vegan if pre-ordered)
Sesame, Soy & Ginger Onglet Steak with wilted Pak Choi (gf & df)
Choice of Two Fish Dishes (ask server)
Grilled Steak with Chef's Sauce (£2.00 supplement)**

Saute Potatoes and Seasonal Vegetables

**Chocolate, Pistachio and Nougat Semifreddo (gf & df)
Pumpkin and Pecan Pie
Gula Malaka (gf & df)
Apple Fritters
Syrup Sponge Pudding
Cheddar Cheese with Crackers and Gilly's Chilli Jam**

MAIN COURSES £14.00

Two Courses £18.00 Three Courses £21.00

Coffees £2.50 Liqueur Coffees £5.50

Optional 10% service will be added to parties of SIX or more persons and all gratuities are shared by the team

gilly@gillysonthehill.co.uk 01275 859408