



COUNTRY HOUSE · HOTEL · RESTAURANT

Mothering Sunday Lunch

18th March 2012

Potato and leek broth with Shropshire Blue dumpling

Steamed purple sprouting broccoli with Hollandaise sauce

Pressed terrine of Staffordshire ham hocks and new season vegetables
with lightly pickled rhubarb and crisp croûton

Grilled fillet of mackerel with petit pois and lemon risotto

Salad of baked fig with Brockhall Farm goats' cheese and Buttercross Farm pancetta,
with toasted hazelnuts and hazelnut dressing

Roast sirloin of beef with Yorkshire pudding and Goldstone recipe horseradish sauce

Roast loin of Buttercross Farm pork stuffed with spring sage tips, with onion gravy
and Bramley apple sauce

Herb-crusted fillet of Pollock, cassoulet of white beans and herbs, roast pepper sauce
and dill yoghurt

Breast of free range chicken stuffed with Brockhall Farm goats' cheese curd and oven-dried
tomatoes with a white tomato sauce and tips of new season herbs

Slow roast aubergines with garlic and garden herbs, Brockhall Farm goats' cheese
and pomegranate

A selection of puddings from the trolley

Selection of British and Irish artisan and farmhouse cheeses
with biscuits, celery, grapes and homemade chutney

Tea or coffee

Petits fours

£ 38 per person

Would you like to spoil your mother even more? Goldstone florist, Alex Wright, will design a
special Mothering Sunday bouquet of flowers specifically for her

Bouquets starting from £20

Goldstone Hall Market Drayton Shropshire TF9 2NA
Tel: 01630 661202 Fax: 01630 661585 E-mail: Enquiries@goldstonehall.com
VAT 368 29 79 92