



COUNTRY HOUSE · HOTEL · RESTAURANT

Sunday Lunch

Menu

Field mushroom soup with sauté wild mushrooms

Duck and orange terrine with rocket salad and Plassey chutney

Chicken livers with Buttercross Farm smoked bacon, baby spinach and balsamic reduction

Goldstone cured gravadlax with caper, parsley and red onion salad
served with Swedish (hovmästarsås) sauce

Cox apple, walnut and celery salad with Brockhall Farm goats' cheese croute and
Goldstone salad cream

Roast sirloin of beef, Yorkshire pudding, Goldstone recipe horseradish sauce

Roast loin of pork filled with garden herbs onion gravy and apple sauce

Roast breast of chicken with lemon and thyme stuffing and chicken gravy

Salmon en croûte with lemon hollandaise and wilted spinach

Roast beetroot risotto with Brock Hall goat's cheese curd purée

All served with freshly prepared vegetables

Selection of puddings from the trolley

£26.50 per person

A selection of British and Irish artisan and farmhouse cheeses
with biscuits, celery, Cox apple and homemade chutney £7.95

Cafetière of coffee or pot of tea with
petits fours £3.60

Sunday 22nd January 2012