



COUNTRY HOUSE · HOTEL · RESTAURANT

Mothering Sunday Sunday 14th March 2010

Cream of garden chard and leek soup with Stilton croûtons

Purple sprouting broccoli with Ross Farm poached egg and Hollandaise sauce

Confit of salmon with cucumber salad and horseradish cream

Honey roast pork and mustard terrine with rhubarb chutney

Roast chicken ballontine filled with celeriac and spring onion with a parsley velouté

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

Roast leg of lamb with rosemary gravy and mint sauce

Roast loin of Buttercross Farm pork filled with rhubarb compote and jus

Baked fillet of lemon sole with a walnut crust and a sorrel sauce

Goats' cheese and sundried tomato tortellini with garden greens and herb cream sauce

A selection of puddings from the trolley including:-

Rhubarb crumble with English custard - Chocolate Nemesis – Crème brûlée

Walnut and apricot tart with fresh Devonshire clotted cream

Steamed chocolate pudding with chocolate sauce - Bread and butter pudding

Cinnamon and apricot ice cream

British and continental cheeses with celery and grapes

Tea or coffee

Petits fours

£34.90 per person