



COUNTRY HOUSE · HOTEL · RESTAURANT

## STARTERS

Open Stilton and walnut ravioli with chive cream £9.50

Fried goats' cheese with honey glazed pear and spinach salad £8.50

Grilled fillet of smoked mackerel with crayfish risotto and lemon oil £9.50

Moules marinère. Mussels cooked in a white wine, garlic and cream sauce £12

Seared pigeon breast with caramelised onion, port syrup and pear crisp £10.50

Char grilled scallops with pickled apple purée, Parma ham crisp and watercress salad £16

Wild mushrooms, garden herbs and roast turnips with garlic sauce £9.50

Crown of quail with puy lentil casserole and red wine sauce £12

Foie gras parfait with confit of duck, red onion marmalade and Balsamic reduction £8.50

Lentil and pepper soup with olive crème fraîche £7

*Served with fresh baked Goldstone pan breads and flavoured butters*

*The following dishes are ideal for two to share*

Chorizo, salami, Parma ham, carpaccio of beef £16.95

Goldstone cured gravadlax, anchovies, soured trout and garlic tiger prawns £16.95

*and will be served with olives, poached garlic, marinated potato, sundried tomato and humus.*

*Fresh baked Goldstone bread, sour dough bread and walnut stout bread  
accompanied with olive oil and Balsamic vinegar and flavoured butters*

Goldstone Hall Market Drayton Shropshire TF9 2NA

Tel: 01630 661202 Fax: 01630 661585 E-mail: [Enquiries@goldstonehall.com](mailto:Enquiries@goldstonehall.com)

VAT 368 29 79 92



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## MAIN COURSES

Grilled fillet of sea bass with braised leeks and red lentil sauce £16

Cinnamon apple pork belly with mulled cider, red cabbage and glazed apple £13.50

Slow roast stuffed duck thigh with Clementine confit of duck leg, wilted kale and celeriac mash £14

Homemade tagliatelle with wild mushroom sauté and wholegrain mustard sauce £10.50

Fried fillet of beef with seared lamb's kidney, roast cumin squash, fondant potato, red wine sauce £24.90

Roast squash and sweet potato risotto, Parmesan and pine nut stuffed aubergines and spinach cream £11.50

Fried calf liver with leek bubble and squeak, port and sage sauce and crispy Parma ham £16

Roast breast of chicken with hazelnut crusted tomato, pommes au lard and tarragon vinegar cream £13.50

Tomato goulash with roast beef skewers and creamy spicy Savoy cabbage £16

Fillet of pollock with saffron, fennel and roast cherry tomato compote £14

*All dishes are served with a generous amount of freshly cooked vegetables*

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## DESSERTS

Sorbet palette. Orange, passion fruit and lemon

Mille feuille of lemon cream, cherry jelly and kirsch sorbet

Chocolate torte with butterscotch sauce and fruit coulis

White chocolate and lavender Bavarois with vanilla shortbread

Apple and treacle lattice tart with dairy ice cream

A selection of Goldstone homemade ice creams

Chestnut and honey – Chocolate – Vanilla

\*Glazed rice pudding with cinnamon biscuit and winter berries

\*Ginger and honeycomb steamed sponge with lemon custard

\*There is a 15 minute wait on both of these desserts due to cooking times

£6.75 each

Assiette of chocolate orange mousse in chocolate teardrop, orange and chocolate truffle sponge,  
chocolate and cointreau ice cream

£8.50 each

British and continental cheeses

*We serve from a selection of farm and artisan produce*

Capricorn goats' cheese - Cashel Blue – Cheddar - Cheshire - Cornish Yarg

Shropshire Blue - Single Gloucester - Somerset Brie - Stilton - Tornagus

*All are served with biscuits, celery, grapes and Goldstone chutney*

£6.75

Tea or coffee and petits fours    £3.60

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