



COUNTRY HOUSE · HOTEL · RESTAURANT

Christmas Party and Lunch Menu 2010

Beetroot soup with mushroom dumpling

Sweet sherry and honey Goldstone home cured gravadlax with potato blinis
and watercress cream

Seared breast of wood pigeon with pear and prune chutney and parsnip crisps

Roasted peppers and feta cheese terrine wrapped in grilled courgettes
with basil pesto

Roast Shropshire turkey, cranberry sauce, roast chestnut and spiced fruit farce,
Buttercross Farm sausage wrapped in bacon, bread sauce

Venison steak marinated in sherry and brandy with swede purée
and boulangère potatoes

Grilled fresh and smoked salmon with sorrel flavoured leeks and crème fraîche mashed potatoes

Honey roast root vegetables, caramelised red onion and goats' cheese
wrapped in filo pastry with garden greens and herb cream sauce

Sherry trifle with panatone

Goldstone home made Christmas pudding with brandy sauce

Whisky and cranberry panacotta with orange compote and glazed cranberries

Chocolate and caramel tart with spiced apple purée and brandy cream

A selection of home made ice cream

British and continental cheeses, celery, grapes and homemade chutney

Coffee or tea & petits fours

£30 per person

This is an example of the Goldstone Christmas party menu for groups of 10 or more, which we will be please to customise to suit your group specifically