



Mother's Day Menu – Sunday 18th March 2012

Starters

Creamed cauliflower soup topped with white truffle oil & pickled florets

Salmon & chive fishcakes served with herb & lemon crème fraîche

Rare roast venison haunch with horseradish cream, parsnip crisps & mini thyme Yorkshire pudding

Pan fried squid & chorizo salad with dressed rocket & red pepper salsa

Chicory, walnut, pear & blue cheese salad with a sweet mustard dressing

Ham hock & carrot terrine with beetroot & cumin chutney & toast

Mains

10 oz rib eye steak with a choice of peppercorn or béarnaise sauce served
with home-cut chunky chips & rocket (£5.00 supp)

Roasted corn fed chicken breast with honey glazed parsnips, spring greens & potato rosti

Mackerel fillets with a warm aromatic spiced fennel, new potato & rocket salad

Gnocchi with chestnut mushrooms, spinach & parmesan in a light cream sauce

Pan fried Cornish rainbow trout fillet with Lyonnaise potatoes buttered spinach & herbed hollandaise

Slow braised pork belly with roasted beetroot, cracking crackling, colcannon & cider sauce

Warm salad of butternut squash, braised fennel & fine char grilled halloumi

Desserts

Passion fruit cheesecake with fruit coulis

Fresh lemon tart & crème fraîche

Classic Goldbrick House mess

A selection of homemade ice creams & sorbets

Chocolate & hazelnut brownie with dark chocolate sauce & vanilla ice cream

Rhubarb crème brûlée with shortbread

A FANTASTIC £5.00 PER HEAD DISCOUNT FOR BOOKINGS FROM 4.00 PM ONWARDS

£19.50 2 courses / £23.50 3 courses

Goldbrick House cannot guarantee that any dishes are free from nuts as certain dishes that do contain nuts are prepared in the same kitchen. Fish dishes may contain bones.

An optional 10% service charge is added to all bills.