



Graduation Set Menu

Friday 13th July to Friday 20th July

Available Mon-Fri 12-7p.m

A complimentary glass of bubbly will be given to each guest when dining in the restaurant.

Starters

Broccoli and spinach soup with blue cheese croutons (v)

Honey and thyme roasted figs with prosciutto ham, buffalo mozzarella and oregano

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

Salmon, lemon and chive fish cake with sour cream & mixed leaves

Lightly spiced calamari on a herb salad topped with charmoula

Halloumi & roasted butter nut squash, lentil, & herb salad (v)

Mains

Confit duck leg with colcannon, roasted and pickled beetroot & watercress

Roasted globe artichokes stuffed with feta cheese and pine nuts, on a bed of herbed cous cous (v)

Pan fried Cornish mackerel fillets with a broad bean, new potato & fennel salad topped with tomato salsa

Rich beef bourguignon, roasted new potatoes with summer vegetables

Corn fed chicken breast with sautéed potatoes, sweet corn & buttered spring greens

Pan fried rainbow trout fillet served on a warm salad of new potatoes, purple sprouting broccoli and hazelnuts, finished with a sherry vinaigrette

Spinach tagliatelle with peas, asparagus & parmesan, finished with truffle oil (v)

Desserts

Rhubarb, mint and lime mess

Frozen gooseberry & lemon parfait with strawberries & hazelnuts

Selection of ice creams & sorbets
(Please ask your server for today's selection)

Cherry and blueberry clafoutis with salted caramel ice cream

The Goldbrick House Chocoholic heaven - Dark chocolate ice cream, chocolate mousse, chocolate & raspberry muffin with homemade chocolate covered honeycomb

2 courses £19.00 / 3 courses £23.00 (£5.00 pp deposit required on booking)

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. Wild game may contain shot. An optional 10% service charge is added to all bills.