



Valentines Evening Menu

3 courses £28.95

Available on Friday 14th February from 6 p.m

Starters

Sorrel and parmesan soup with baby white gnocchi & poached quail egg

Seared scallops in their shell with mango salsa & a lime and pepper crust *(£3 supplement)*

Cured duck breast carpaccio with pickled walnuts & poached pear salad

“Tiger prawn popcorn” deep fried in crispy white bread crumbs, with spring onion salad & a raspberry vinegar mayonnaise

Chicken, roast garlic and tarragon terrine with quince compote & olive oil crisp breads

Mains

Char grilled beef fillet on truffled potato puree, fig tart tatin, stem broccoli & a sherry cafe au lait

Chicken and thyme ballantine, lemon rosti, roasted fennel, star anise & red onion jus

Tempura of spring vegetables star anise basmati rice, sweet and sticky sesame sauce

Poached lemon sole with salmon mousse, potato terrine, baked spinach frittata, white grape vermouth sauce

Grilled lobster thermidor whole to share or half for one, turned new potatoes in saffron and chive butter, cucumber & red chard salad *(£5 for half and £10 for whole supplement)*

Stuffed pancake with spinach chestnut and mushroom baked in red wine and tomato sauce, buttered green beans, Parmesan sauce

Desserts

Pistachio and rose water arctic roll, demerara tuile

Chocolate & hazelnut fondant with frangelico parfait

Framboise and champagne jelly with blood orange sorbet

Lime posset with poppy seed meringue fingers

Chef's selected cheese, seasonal chutney, homemade cheese biscuits

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.