



## Goldbrick House Valentines Menu 2015

Three courses - £29.95

### Starters

Haddock scotch quail egg, watercress gremolata  
Scallop, melon and grapefruit ceviche, coriander crumpet  
Game and pistachio ballotine, roast garlic puree, golden beetroot chutney  
Maple glazed pulled ham hock salad, apple jelly, hazelnut granola  
Jerusalem artichoke soup, smoked figs, roasted pecans (v)

### Mains

Black lentil and smoked aubergine moussaka, basil sauce vierge (v)  
Rolled trout, almond, lemon and spring onion stuffing, wilted lettuce hearts, saffron gnocchi, sorrel sauce  
Chicken, wild mushroom and cheese wellington, spinach pancake, puff pastry, tarragon and sherry gravy  
Roasted beef short rib, red current glaze, root vegetable dauphinoise  
Pan fried guilt head bream, fennel tartin, lobster and orange sauce

### Desserts

White chocolate and cherry cheesecake  
Mojito panna cotta, kendel mint cake, lime biscuits  
Chocolate to share - dark chocolate pot, salted caramel crunch, rich chocolate and amaretto terrine  
Macadamia nut baklava, rose water mousse, lavender honey  
Rhubarb and custard tart, ginger wafer, cream

Chef's selected British cheese, seasonal chutney, homemade savory crackers

Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of Goldbrick House team who will be pleased to discuss your needs with the Duty Manager.

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