# Goldbrick House Christmas Lunch Menu <br> Served from I2noon until 4.30pm <br> Two courses $£ 22$ / Three courses $£ 27$ 


#### Abstract

Starters Smoked salmon, celeriac remoulade, beetroot Butternut squash soup, onion and thyme scone (v) Wild mushroom pate, homemade pickles, bread (v) Pork and mustard rillettes, juniper butter, oat cake


## Mains

Beef feather blade, sweet potato, kale, red wine jus
Sea bass fillet, lentils, shallots, tomato, green beans, cockle sauce Roast turkey, sprout top mash, smoked bacon and chestnut stuffing, gravy

Goats cheese, red onion and spinach bake, roasted carrots ( v )

> Puddings
> Mince pie roulade, Chantilly cream
> Chocolate brownie, winter fruit compote
> Mulled wine poached pear, walnut crumble
> Christmas pudding, star anise anglaise

Goldbrick House Christmas Dinner Menu

Served from 5pm
Three courses $£ 34$


#### Abstract

Starters Smoked salmon, celeriac remoulade, beetroot Butternut squash soup, onion and thyme scone (v) Wild mushroom pate, homemade pickles, bread (v) Pork and mustard rillettes, juniper butter, oat cake Cured beef carpaccio, capers, rocket, parmesan


## Mains

Beef feather blade, sweet potato, kale, red wine jus
Sea bass fillet, lentils, shallots, tomato, green beans, cockle sauce Roast turkey, sprout top mash, smoked bacon and chestnut stuffing, gravy

Glazed duck, new potatoes, fennel, spring onion, marsala sauce
Goats cheese, red onion and spinach bake, roasted carrots ( v )

## Puddings

Mince pie roulade, Chantilly cream
Chocolate brownie, winter fruit compote
Panatone bread \& butter pudding, brandy custard
Mulled wine poached pear, walnut crumble
Christmas pudding, star anise anglaise

