

SAMPLE DINNER AT GOLDSTONE

STARTERS

Scallop

Scallops - fermented kohlrabi - seaweed crackers - Sea purslane - Nasturtium oil

Chicken and Ham

Smoked chicken and ham hock ballotine - foie gras mousse - crispy chicken skin - Granny Smith apple

Quail

Roast quail - leg meat samosa - curried granola - mango chutney - coriander - curry oil

Gnocchi

Potato gnocchi - sweet potato purée - crispy kale - cobnut vinaigrette - Moyden's Newport cheese

MAIN COURSES

Venison

Loin of venison - Marmite celeriac - cavolo nero - Girolles - blackberry sauce

John Dory

Fillet of John Dory - salsify - mussels - Roscoff onion - roast onion sauce

Pheasant

Pheasant Wellington - bubble and squeak croquette - Hispi cabbage - red cabbage purée - baby parsnips

Duck

Gressingham duck breast – duck leg boulangère - pak choi - plum purée
caraway seed roast baby carrots - lentil sauce

Pearl Barley

Pearl barley 'risotto' - Jerusalem artichoke - winter truffle - goats' curd - garden herbs

DESSERTS

Rhubarb

Poached rhubarb - aerated white chocolate - blood orange,
Rosemary cremeux - meringue

Apple

Granny Smith apple tarte tatin - Madagascar vanilla ice cream

Chocolate

Chocolate fondant tart - miso caramel ice cream - aerated chocolate
tonka bean cremeux - macadamia nut

Brillat-Savarin

Brillat-Savarin cheesecake - fig - hazelnut - orange gel - honey ice cream

CHEESE

Selection of Mr. Moyden's North Shropshire Cheeses

Served with chutney and homemade crackers

TEA AND COFFEE

Taylor's Tea, Tisane or Goldstone blend coffee

Served with homemade petits fours

£48.50

