

DINNER AT GOLDSTONE

Dinner

Starter, main course, dessert and cheese
served with tea or coffee and homemade petits fours

£48.50 per person



T O S T A R T

Chicken and Ham

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

Beef

Beef cheek - XO sauce - carrot - soy caramel - peanuts

Egg

Jersey Royal potato terrine - pheasant egg - wild garlic - asparagus

Tuna

Tuna tartare - mooli - ponzu- dashi jelly - finger lime - wasabi powder

Scallop

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

TO FOLLOW

Pork

Pork tender loin - maple glazed belly - pineapple - variations of fennel

Halibut

White beans- razorclams- monks beard- baby turnips- yeasted cauliflower purée

Chicken

Cornfed chicken - truffle gnocchi - white asparagus - baby leek - morel mushrooms

Gnocchi

Potato gnocchi - beetroot - goats' curd - pinenuts - kale

Lamb

Lamb rump - lamb fat potato - black garlic- Roscoff onion - pea salsa

TO FINISH

DESSERTS

Rhubarb

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

Chocolate

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

Alaska

Blueberry and violet Alaska - lemon and poppy seed biscuit - lemon thyme syrup

Strawberry

Gariguettes strawberries - sheeps yoghurt mousse - yuzu curd - tarragon - sable biscuit

CHEESE

Selection of Shropshire Cheeses

Served with homemade chutney and homemade crackers

TEA AND COFFEE

Tea, Tisane or Goldstone blend coffee

Served with homemade petits fours