

DINNER AT GOLDSTONE

Dinner

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



T O S T A R T

Cheese

Comte cheese custard - celaric - apple
slow cooked egg yolk - Truffle – loveage oil

Mackerel

Grilled mackerel - mackerel tartare
fermented gooseberries - buttermilk - dill

Lobster

Poached lobster - Goldstone tomatoes - black olive
cucamelon - tomato ponzu

Chicken and Ham

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

Pigeon

Pigeon breast - carrot and coriander rosti - pickled mustard seeds
Leg meat bon bon - fennel pollen yoghurt

T O F O L L O W

Pork

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

Monkfish

BBQ monkfish - cauliflower - black garlic
Chicken skin - black trompette - verjus sauce

Duck

Gressingham duck breast - leg meat ragu - foie gras -
Pumpkin - savoy cabbage - damson

Risotto

Pumpkin risotto - miso - pumpkin seeds - black trompettes

Lamb

Rump of lamb - lamb fat potato - black garlic
Roscoff onion - pea salsa

TO FINISH

DESSERTS

Chocolate

Chocolate crèmeux - cherry - pistachio

Alaska

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

Woodruff

Woodruff panna cotta - blackcurrant - liquorice meringue
Blackcurrant leaf ice cream

Ginger

Gingerbread cake - apple - blackberry - oatcake ice cream

Duck Egg

Duck egg custard tart - elderflower jelly - gooseberry sorbet

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