



CHRISTMAS LUNCH MENU 2014

2 COURSES £22.00 / 3 COURSES £27.00 ON DISCOUNT DAYS (24TH NOV – 31ST DEC EXCLUDING THE DATES BELOW*)

2 COURSES £25.00 / 3 COURSES £30.00 ON NON DISCOUNT DAYS (*5TH 11TH 12TH 17TH 18TH 19TH DEC)

STARTERS

ROASTED CARROT & CINNAMON SOUP with crushed coriander seed croutons (V) (GF with no croutons)

DUCK LEG & FIG TERRINE with tangerine jam & toasted foccacia

BAKED SOMERSET BRIE with a crispy coating & cranberry jelly (V)

CONFIT CHICKEN & TARRAGON FRITTATA with mushroom pâté & apricot dressing (GF)

POTTED PRAWNS in saffron & chive butter with a brown bread crisp & lime chutney

MAINS

ROASTED TURKEY BREAST with caramelised onion & sage sausage cake, sprout top & smoked bacon champ
& a classic turkey gravy (GF)

SALMON FILLET with crushed new potatoes & lemon marmalade, pea & mint velouté

CHRISTMAS NUT LOAF with mulled wine & tomato ragu, spinach & goats cheese salad (V) (GF)

BRAISED BEEF FEATHER BLADE cooked & served in dark ale with a parsnip & Parmesan cake

HEARTY WINTER BEAN BAKE, with sweet potato & beetroot, with a soft cheese gratin (V)

:all main courses served with a selection of seasonal vegetables:

DESSERTS

POACHED PEAR in cranberries on Stollen loaf (GF no Stollen)

GOLDBRICK'S AGED CHRISTMAS PUDDING with star anise custard

RICH DARK CHOCOLATE POT with ginger snap biscuits

HAZELNUT, FUDGE & BRANDY CHEESECAKE with blueberry sauce (GF)

ORANGE & MINCE ROULADE with vanilla yogurt sorbet

SELECTION OF BRITISH CHEESES with homemade salt crackers & quince chutney

Goldbrick House reserves the right to change any of the above dishes.

Goldbrick House cannot guarantee that any dishes are free from nuts as certain dishes that do contain nuts are prepared in the same kitchen.

Fish dishes may contain bones. Wild game may contain shot.

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