



# GOLDBRICK HOUSE SET DINNER MENU

2 COURSES £23.95

3 COURSES 28.95

## STARTERS

**SOUP OF THE DAY** *(Please ask your server for today's choice)* (v)

**HOMEMADE CRUMPETS** with seared smoked salmon, soft boiled quails eggs & a dill dressing

**BRAISED LAMB SHOULDER RISOTTO BALLS** with red currant dressing & a mint leaf salad

**"GFC" SPICED CHICKEN DRUMSTICK** with red & white cabbage slaw & sweet corn mayonnaise

**ROAST CHESTNUT, RICOTTA & WATERCRESS PANCAKES** with a honey & lemon dressing (v)

## MAINS

**GRILLED LEMON SOLE** in a broth of carrots, shallots, celery, white wine & shellfish stock served with puff pastry, prosciutto & rouille

**ROASTED DUCK LEG** on haricot beans with spinach & smoked sausage fricassee & roasted plum gravy

**PAN FRIED FILLET OF SALMON** with char grilled beetroot, sauteed Parisian potatoes, broad beans & chervil butter sauce

**HERB CRUSTED CHICKEN BREAST** with tomato & tarragon gnocchi, roasted red onions & parmesan sauce

**ROASTED CAULIFLOWER, HAZELNUT & GRUYERE PEARL BARLEY RISOTTO** with crispy sage leaves

*All main courses are served with a selection of seasonal vegetables*

## PUDDINGS

**KIWI PAVLOVA** with almond nougat

**POPCORN & MARSHMALLOW RICE PUDDING** with crumbled chocolate cookies

**PEANUT BUTTER CRÈME BRULÉE** with homemade jammy dodgers

**SCOTCH WHISKY & OAT CHEESECAKE** with winterberry compote & ginger snaps

**STICKY TOFFEE PUDDING** with banana ice cream

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