



GOLDBRICK HOUSE GRADUATION MENU

JULY 11TH – 18TH MONDAY – FRIDAY

2 courses for £19.50

3 courses for £23.50

Every guest will be greeted with a complimentary glass of fizz

STARTERS

BROCCOLI & CREAMY DORSET BLUE VINNY SOUP with savoury profiteroles

COUNTRY FARMHOUSE PATE with a mushroom pickle & nutmeg brioche

HOME CURED BEEF CARPACCIO with a roasted pine nut & radish salad

BAKED BEANS ON SOURDOUGH TOAST with grilled sardines, tomato & red onion

“SAVOURY CREAM TEA” CHEDDAR SCONES with basil butter & red onion marmalade

POTTED SMOKED SALMON with homemade focaccia & cucumber relish

MAINS

PAN FRIED YOUNG CHICKEN with a mushroom, halloumi & tarragon tart with a truffle jus

PEA & SAFFRON RISOTTO with a white balsamic dressing & a runner bean, mint & sugar snap salad

GBH FISH KEBAB with a fennel & tomato salad & dill garlic mayonnaise in our homemade flatbread

SWEET POTATO WALDORF SALAD with gorgonzola, pickled Celery, walnut & red chard with a sherry dressing

SWEET GLAZED PORK BELLY with leek & mustard sarladaise potato

BRIXHAM CRAB & ASPARAGUS PIE with a pastry lid & buttered greens

PUDDINGS

PEACH MELBA with vanilla truffle & raspberry jelly

CHOCOLATE, RAISIN & HAZELNUT TART with frangelico cream

LEMON & POPPY SEED MERINGUE PIE

CHERRY PANNACOTTA with lavender shortbread

COFFEE CRÈME BRULEE with homemade doughnut balls

WILLS MEMORIAL PASSION FRUIT MESS served in a brandy snap basket

*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. Game may contain shot.
An optional 10% service charge is added to all bills.*