



COUNTRY HOUSE · HOTEL · RESTAURANT

2 courses for £13

Cream of Cheshire cheese soup with a Cheshire cheeses croûton

Crab & spinach salad with vinaigrette of artichoke, cockles & chives

Ham hock and apricot compote terrine with Plassey chutney

Roast squash & turnip salad, poached Ross's free range egg & hollandaise sauce

Grilled fillet of hake with a Parmesan crust, sauté potatoes & leeks with
lemon oil sauce

Beef stroganoff. Beef cooked in a red wine & brandy sauce with mushroom risotto

Breast of chicken filled with fennel and spinach, puy lentil casserole sweet
red pepper sauce

Goldstone made pappardelle pasta with red onion and pepper in a Cornish
brie sauce with roast cherry tomato compote

White chocolate tart with vanilla ice cream & dark chocolate brandy cream

Glazed fig & almond tart with lemon crème fraîche

Sticky toffee & date pudding with butterscotch sauce

*Apple tart tatin with cinnamon Chantilly cream

*There is a 15 minute wait on this dessert due to cooking time

£13 for 2 courses

Additional course £6.75

British cheeses with celery, grapes & home made chutney £7.95

Cafetière of coffee or pot of tea & petits fours £3.60

Monday to Friday

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