

OUR LOCAL PRODUCE

Good afternoon and a very warm welcome to The Goldstone restaurant at The American Express Community Stadium

We are proud to call Sussex our home, the county gives access to an incredible range of sustainable produce right on our doorstep.

We use more than 10 local suppliers for the food we will preparing today, ranging from bakeries, butchers and smoker's, some of which are mentioned below.



If you have any questions about the menu, or if you would like more information on any of our suppliers, please do not hesitate to speak to one of my colleagues.

I hope you enjoy your meal and, of course, the game!

David Crawford, Head Chef



THE GOLDSTONE



vs



Saturday 27th April 2019

ARRIVAL

Ridgeview Bloomsbury NV

STARTERS

Sharing platter for 2, served with freshly baked bread

Meat

Duck pate, smoked chicken, peppered pastrami
Marinated olives, winter vegetable coleslaw, pickled gherkin, balsamic baby onions, artichoke

Fish

Salmon gravadlax, peppered mackerel and pickled anchovies

Celeriac remoulade, pickled baby peppers, horseradish cream, cucumber, lemon

Vegetarian

Grilled marinated vegetables

Olives, pomegranate houmous, mozzarella, artichoke, vegetable crisps, toasted pitta

MAIN

Cajun spiced Chicken breast

Or

8oz English sirloin steak with chilli and thyme butter

Served with parmesan thick cut chips, grilled Portobello mushroom, balsamic cherry tomato and winter greens.

Baked goat cheese and spinach gnocchi with peppery rocket salad and garlic ciabatta (v)

DESSERT

Raspberry delice

fresh raspberries, raspberry coulis, and lightly whipped cream

English cheese selection

Mature cheddar, Dorset blue and Oxford soft

Served with artisan crackers, grapes, chutney and celery

POST-MATCH

Piglets Pantry beef brisket and red onion jam roll

Piglets Pantry leek, potato and blue cheese pie (v)