

## 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**



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# THE GOLDSTONE

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vs



**Saturday 27<sup>th</sup> 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)