

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

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



vs



Saturday 12th May2019

MAIN

Beef Wellington

Served with Dauphinoise potato, garlic greens and truffle madeira jus

Or

Roast vegetable and lentil wellington(v)

Served with Dauphinoise potato, garlic greens and truffle madeira jus

DESSERT

Banoffee cheesecake

Chocolate, hazelnut, vanilla cream

English farmhouse cheese selection

Mature Sussex cheddar, Cornish blue and Somerset brie

Served with artisan crackers, grapes, chutney and celery

POST-MATCH

Piglets Pantry chicken and wild mushroom pie

Piglets Pantry vegetable balti pie (v)

We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.