

GRADUATION LUNCH MENU

AVAILABLE 12-6

FREE CHAMPAGNE FOR ALL GRADUATES

£13.00 for two courses

£16.50 for three courses

::Starters::

Gazpacho with extra virgin olive oil (V)

Fillet of mackerel, marinated fennel, red pepper vinaigrette

Rare roast beef, yellow cherry tomatoes, Parmesan & rocket

::Mains::

Marinated chicken thighs with couscous salad & charmoula (saffron, lemon & coriander dressing)

Slow roast pork belly, crushed new potatoes, buttered spinach & wholegrain mustard sauce

Fillet of bream, and panzanella salad (Croutons, capers, black olives, tomato & cucumber)

Pea, basil & mascarpone risotto (V)

::Desserts::

Summer berry mess

Selection of Goldbrick ice creams

Chocolate parfait with crème chantilly & chocolate sauce

Goldbrick House cannot guarantee that all dishes are free from nuts or nut derivatives or that fish dishes are free from bones.

An optional 10% service charge is added to all bills

It is our policy to distribute the service charge to all Goldbrick staff via increased hourly pay and wages.

We are proud to say these are well above the minimum wage and higher than the average restaurant salaries.

Any cash tips left for your server are distributed amongst the staff working that shift.