

## 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.



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# THE GOLDSTONE

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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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**Saturday 14<sup>th</sup> March 2020**

### **STARTERS**

Smoked chicken Caesar  
*Griddled baby gem, turkey bacon, pomegranate, Cajun mayo*

Sous vide fennel and orange salad  
*Quinoa, pomegranate, tahini (v,vg)*

### **MAINS**

28 day aged beef sirloin and cottage pie  
*Mustard mash, spinach, pea puree*

Puy lentil bolognese  
*Vegan pesto, pangritata (v,vg)*

### **From The Grill**

Harissa marinated sea bream

*Moroccan cous cous, confit tomatoes, fennel coleslaw, green herb salsa*

### **DESSERT**

Passion fruit mousse  
*Fruits of the forest, honeycomb, chocolate*

Cheese plate  
Mature cheddar; Somerset brie and Blue vinney  
*Served with honey glazed fig, grapes, Peter's yard sourdough crisp breads and a fig and balsamic chutney*

### **POST-MATCH**

Piglet's Pantry mini hunter's chicken pie

Piglets Pantry mini spring vegetable, pea and mint 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.