

gordon grill

Weekend Roast Lunch

Appetiser Selection

Chilled seaweed pasta, stone crab, caviar, sakura ebi and truffle vinaigrette

Hokkaido scallop, mushroom duxelles, parma ham, asparagus and lemon butter sauce

Sautéed brandy garlic snails, parsley mash, croutons and mild curry herb butter

Pan-fried foie gras, cherry compote, apple and raspberry sorbet

Soup Sampler

Lobster bisque, cream of mushroom and soupe du jour

Main Course Selection

Slow-roasted U.S. prime beef rib eye on wagon, served with Yorkshire pudding, mashed potatoes, brussels sprout, baked beans and bordelaise sauce

Braised lamb shank, boiled potatoes, spinach and rosemary sauce

Fresh catch fillet, vegetable compote and warm tomato vinaigrette

Duck leg confit, parsnip and potatoes, corn gremolata and port-orange sauce

Dessert Selection

Gordon's sherry trifle

Lingonberries crumble tart with vanilla ice cream

Raspberry cheesecake with mango-passion sorbet

Goodwood blended coffee or selection of fine teas

3-Course \$68 per person

4-Course \$78 per person