

Spring 2018

Starters: served with a warm bread selection.

Roasted Cauliflower Soup with parmesan Croutons

Red onion tart with gruyere cheese

Mushroom Pate with a hint of brandy

Pea, Ham & Mint Risotto

Stilton & Walnut Pate

Main Courses: with a selection of fresh vegetables, roasted & mashed potatoes.

Shropshire Fidget Pie – strips of juicy gammon layered with potato & apple cooked in cider & topped with pastry.

Lamb shanks with roasted vegetables – slow roasted with carrots, parsnips & beetroot in minted gravy.

Poached Salmon Fillet – with light cucumber and dill cream.

Baked Trout & Roasted fennel – whole trout stuffed with lemon, spring onions & garlic.

Butternut Squash Tart

Desserts:

Traditional Bread & Butter Pudding

Rhubarb & Ginger Oat Crumble

Chocolate & Banana Cake

Lime Cheesecake with a chocolate crumb base

Lemon Curd Ice Cream Terrine

