



Easter Sunday Lunch Menu, 2015
Two Courses £22.00, Three Courses - £26.00
Children under 12 - £14.00



Served at the table

Homemade Grissini, Herb butter, Tomato Fondue and Olives

Starters - all Served with Homemade Bread

Cream of Flat Mushroom, Bacon and Tarragon Soup

Or

Homemade Vegetarian Soup of the Day

Lightly Curried Risotto of Roasted Butternut Squash Finished with Crème Fraiche,
Topped with Poached Free Range Egg

Salad of Seared Cured Salmon with Spiced Carrot Salad, Thai Dressing and Candied Cashew Nuts

A Platter of Charcutière with Fresh and Pickled Melons and Shavings of Parmesan

Mains - Served with a Selection of Fresh Vegetables and Roast Potatoes

Roast Loin of Bridgnorth Pork with Red Onion and Rosemary Sausage meat Fritter, Apple Jelly and
Yorkshire Pudding- Traditional Pan Gravy

Our Own Smoked Breast of Shropshire Farm Chicken with Sweet Potato Puree, Boulangere Potatoes,
Spring Vegetable Cream Sauce

Panache of Seafood with an Open Ravioli of Creamed leek, Prawns and Crayfish with a Red Wine Butter Sauce

Spiced Chick Pea and Vegetable Tagine with Moroccan Cous Cous and Aubergine Fritter

Desserts

Passion Fruit Curd Crème Brûlée with Hot Fried Churros

Caramelized Apple and Almond Frangipane with Clotted Cream and Ice-cream

Rhubarb Parfait with Vanilla Custard Pannacotta and Ginger nut Biscuit

Affogato- Homemade Vanilla Ice Cream topped with a shot of hot Espresso and a splash of Amaretto

A Platter of Cheeses with Homemade Chutney, Celery, Grapes and Biscuits

To complement your Dessert or Cheese

Brown Brothers, Special Late Harvested Orange Muscat & Flora Dessert Wine
£18 Half Bottle or by the 50ml glass- £3.50

LBV Port Full Bottle - £35.00 or by the 50ml glass - £4.50

Extra portions per person - Homemade Bread, Olives etc £1.50, Fresh Vegetables £3.00

PLEASE NOTE - ALL OF OUR DISHES ARE COOKED TO ORDER, PLEASE APPRECIATE THAT IT TAKES US TIME
TO PREPARE YOUR MEAL!