



Mothering Sunday Lunch Menu



£26 per person all to include appetisers at the table.
Children under 12 – £14

Homemade Grissini, Herb butter, Tomato Fondue and Olives

Starters - all Served with Homemade Bread

Pea, Mint and Ham Soup

Or

Vegetarian Soup of the Day

A Sauté of Button Mushrooms in a Creamy Garlic and Herb Sauce with Toasted Tuscan Bread

Platter of Cured Meats with Fresh and Pickled Melons and Shavings of Parmesan

The Crown 'Prawn Cocktail' with Mango Salsa and Red Pepper Mayonaise

Risotto of Creamed Leeks and Roasted Butternut Squash Finished with Crumbled Goats Cheese



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

Roast Topside of Bridgnorth Beef with Creamed Parsnip, Horseradish Mash and Yorkshire Pudding- Traditional Pan Gravy

Slow Cooked Pork Belly with a Sage and Onion Stuffing Fritter, Red Onion Confit and Button Onion and Sage Jus

Pave of Shropshire Turkey Breast with Creamed Cabbage and Bacon, Boulangere Potatoes and a Balsamic Thyme Jus

Poached Fillet of Naturally Smoked Hake with Pesto Crushed Potatoes and a Spring Vegetable and Basil Fricassee

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



Desserts

Passion Fruit Curd Crème Brûlée with a Shortbread Biscuit

Homemade Sticky Toffee and Date Pudding with Clotted Cream and Ice cream

Layered Chocolate Mousse with Vanilla Poached Pear and Pistachio Nut Crumble

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

A Platter of Traditional 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

Taylors LBV Port Full Bottle - £35 or by the 50ml glass - £4.50



A Selection of Aroma Coffee or Tea with Homemade Petit Fours £3.30

(All Produce Subject To Availability)