



THE SHIRES INN

★ PEATLING PARVA ★



Starters

Cream of tomato and roasted red pepper soup enriched with double cream and malt crunch loaf (V)

Various chilled melon pearls drizzled in raspberry gin and fever tree (V)

Fresh breaded mushrooms with a homemade aioli mayonnaise dip (V)

Deep fried breaded creamy brie wedge with Seville orange marmalade and Cointreau coulis (V)

Fish pie croquettes with lemon and dill crème fraiche

Cullen skink, smoked haddock and potato chowder with parmesan croute

Homemade chicken liver pate with crispy ciabatta and caramelised red onion marmalade

Hot and sticky sesame chicken wings with celery and a blue cheese dip

Pheasant and ham hock terrine with pickles, chutney and toasted sourdough

Main Courses

Let our Chef carve for you from a selection of locally sourced prime joints:

Roast topside of beef

Boneless loin of pork

Boneless crown of turkey

Roast leg of lamb with mint sauce



Then help yourself to our market fresh vegetables, potatoes, traditional accompaniments and of course our rich stock gravy and giant Yorkshire puddings

Or served to your table

Baked bell pepper stuffed with sweet potato, vegetable chickpea curry, basmati rice and fresh coriander (V)

Homemade spinach and aubergine ricotta lasagne with rocket and Parmigiano salad and coleslaw (V)

Medley of mushroom stroganoff with brandy, cream, smoked paprika and Dijon mustard with rice (V)

Chilled seafood salad with buttered new potatoes, poached salmon, smoked salmon, crevettes and prawns Marie Rose

Large beer battered haddock with mint pea puree and homemade tartar sauce and fries

Baked breasts of pheasant and wild partridge stuffed with haggis and cream cheese baked in filo pastry with bramble berry sauce

Grilled fillet of plaice with parsley and shrimp butter

All mains served with seasonal market fresh vegetables and potatoes

Desserts

Traditional Christmas pudding with brandy cream

Forest fruit Pavlova

Amaretto crème brulee with cherry biscotti

Salted caramel and pecan brownie

Lemon ripple cheesecake

Trio of Purbeck ice creams

Platter of farm house cheeses with celery, grapes and apple chutney

Boxing Day Menu

Adults £40.00*
Under 10yrs £20.00
Highchairs £10.00

(*Adults £35.00 if paid in full by 31st October)

All our food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all our ingredients. If you have a food allergy or intolerance please let us know before ordering.

