



THE SHIRES INN

★ PEATLING PARVA ★



Starters

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

Baked Portobello mushroom stuffed with celery, leek and apple topped with Stilton cheese

Chilled assorted melon pearls and exotic fruits soaked in raspberry gin and fever tree with a champagne sorbet

Deep fried breaded creamy brie with Bramble berry sauce

Panko coated vegetable, haggis and wild mushroom croquettes with lemon crème fraiche

Smoked haddock and scallop gratinee in a creamy mature cheddar cheese sauce

Grilled brochette of tandoori seafood with minted yogurt and a tamarind sauce

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

Confit of pheasant and duck leg with mango salsa and roasted cherry tomatoes

Main Courses

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

Aged strip sirloin of beef

Leg of South Kilworth lamb

Loin of South Kilworth pork

Crown of Warwickshire turkey



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

Or served to your table

Homemade root vegetable cannelloni with wild mushroom and ricotta cream sauce

Vegetable and nut cutlet with spinach bubble and squeak with fresh tomato sauce

Baked aubergine stuffed with cane sugar glazed vegetables with Spanish potatoes

Pan fried medley of fish with garlic and chili in a shellfish bisque

Baked fillet of hake with a herb crust seared in lemon butter

Trio of duck, partridge and pheasant breast with redcurrant and port jus

All mains served with seasonal market fresh vegetables and dauphinoise potatoes

Desserts

Christmas pudding with brandy cream

Fresh mixed berry Pavlova

Tia Maria crème brulee with biscotti

Sticky toffee dime bar crunch

Lemon posset with pistachio shortbread

Triple chocolate brownie

Platter of farmhouse cheeses with celery, grapes and apple chutney

Trio of Purbeck ice creams



Christmas Day Luncheon Menu

Adults £80.00*

Under 11yrs £40.00

Highchairs £15.00

(*Adults £75.00 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.