



THE SHIRES INN

★ PEATLING PARVA ★



Starters



- Cream of tomato and roasted red pepper soup enriched with double cream and malt crunch loaf (V)
- Fresh breaded mushrooms with a homemade aioli mayonnaise sauce (V)
- Deep fried breaded creamy brie wedge with Seville orange marmalade and Cointreau coulis (V)
- Fish pie croquettes with lemon and dill crème fraiche
- Chilled seafood smorgasbord, dressed crab crevettes, smoked salmon, poached salmon, prawns Marie Rose with dill and honey sauce 5.00 extra
- Cullen skink, smoked haddock and potato chowder with parmesan croute
- Pan fried giant king prawns Pil PII with fresh chili, parsley and garlic butter with malt crunch loaf 5.00 extra
- 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

The Shires Carvery

Let our chef carve for you a choice of our oven-roasted joints:

- Boneless leg of pork with crackling
- Roast topside of beef with Yorkshire pudding
- Boneless crown of turkey with chipolatas
- Local leg of lamb

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

Festive Disco Party Menu

Friday 6th & 13th December
£29.95

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.

Main Courses

- 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 mushrooms stroganoff with a timbale of rice with or without cream (V)
- Fillet of hake poached with a parsley cream sauce 3.00 extra
- Tai style monkfish, scallops and king prawns with coconut, lime and sweet chili cream sauce 6.00 extra
- Pan fried medley of seafood with garlic and chili with a shellfish bisque 6.00 extra
- Pan fried lamb's liver with crispy bacon and redcurrant jus 2.00 extra
- Large beer battered haddock with mint pea puree and homemade tartar sauce and fries 2.00 extra
- Escalope of pork fillet Schnitzel with Gruyere cheese, fresh tomato and smoked paprika in a cream sauce 3.00 extra
- Homemade cottage pie with cheddar mash in a rich stock gravy
- Slow cooked short rib of beef on the bone in a stock rich red wine jus 3.00 extra
- Baked breasts of pheasant and wild partridge stuffed with haggis baked in filo pastry with bramble berry sauce 2.00 extra
- Boneless crispy half Norfolk duckling with cherry brandy sauce 6.00 extra
- Slow tender lamb fillet in stock rich minted gravy with root vegetables 5.00 extra
- Poached breast of chicken stuffed with Saint Agur cheese wrapped in prosciutto with Madeira wine sauce 3.00 extra

All mains served with seasonal market fresh vegetables and potatoes

- Grilled fillet of beef Rossini topped with pate and port wine jus 12.00 extra
- 10oz prime sirloin steak 10.00 extra
- 14oz prime ribeye steak 14.00 extra
- Choice of sauces: Red wine and mushroom * Diane * Brandy cream and peppercorn * Stilton cream and mushroom 1.50 extra

Prime locally sourced aged steaks served with fries, homemade onion rings, coleslaw, mushrooms and salad

Desserts

- Traditional Christmas pudding with brandy cream
- Baked vanilla cheesecake with salted caramel sauce
- Zesty Lemon Meringue Roulade
- Sticky Toffee Dime Bar Crunch
- Rich Chocolate Fudge Cake
- Fresh Strawberry Pavlova

