



# THE SHIRES INN

★ PEATLING PARVA ★



## Starters



## Main Courses

- Cream of tomato and roasted red pepper soup enriched with double cream and malt crunch loaf ①
- Fresh breaded mushrooms with a homemade aioli mayonnaise sauce ①
- Deep fried breaded creamy brie wedge with Seville orange marmalade coulis ①
- Wild mushroom croquettes with a Stilton cream sauce 6.95 extra
- Salad of beef tomato and buffalo mozzarella with pesto, fresh basil and parmigiana ①
- Shetland steamed mussels with white wine, garlic and cream with flat parsley
- Chilled seafood platter, 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 Pil with fresh chili, parsley and garlic butter with malt crunch loaf 6.00 extra
- Deep fried Haggis and cream cheese filo parcels with a whiskey and lemon sauce
- Warm salad of Tai spiced chicken fillets with coconut, lime and a sweet chili sauce 3.00 extra
- Home made chicken liver pate with crispy ciabatta and caramelised red onion marmalade
- Homemade partridge, pheasant and ham hock terrine with pickles, chutney and toasted sourdough

- Baked bell pepper stuffed with sweet potato, vegetable chickpea curry, basmati rice and fresh coriander ①
- Homemade spinach and aubergine ricotta lasagne with rocket and Parmigiano salad and coleslaw ①
- Fresh medley of mushrooms stroganoff with a timbale of rice ①
- Fillet of hake poached with a parsley cream sauce 2.00 extra
- Tai style monkfish, scallops and king prawns with coconut, lime and sweet chili cream sauce 7.00 extra
- Pan fried medley of seafood Pil Pil with garlic, chili and flat parsley 7.00 extra
- Large beer battered haddock with mint pea puree and homemade tartar sauce and fries 2.00 extra
- Escalope of pork schnitzel with Gruyere cheese, fresh tomato and smoked paprika in a cream sauce 3.00 extra
- Slow cooked short rib of beef on the bone in a stock rich red wine jus 4.00 extra
- Breasts of pheasant and partridge stuffed with homemade haggis baked in filo pastry with bramble berry sauce 3.00 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

## The Shires Carvery

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

FRIDAY & SATURDAY  
EVENINGS

## Festive Menu



2 courses £19.95  
3 courses £24.95



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.

**All mains served with seasonal market fresh vegetables and potatoes**

- 8oz prime fillet steak 12.00 extra
- Grilled fillet of beef Rossini served en crouete topped with pate and a port jus 12.00 extra
- 10oz prime sirloin steak 10.00 extra
- 14oz prime rib eye steak 14.00 extra
- 8oz prime fillet Surf and Turf with butterflied giant garlic king prawns 16.00 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 side 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
- Platter of farmhouse cheese and biscuits

