



# THE SHIRES INN

★ PEATLING PARVA ★



## Starters



## Main Courses

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

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)

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 2.00 extra

Boneless crispy half Norfolk duckling with cherry brandy sauce 5.00 extra

Poached breast of chicken stuffed with Saint Agur cheese wrapped in prosciutto with Madeira wine sauce 3.00 extra

Grilled fillet of plaice with parsley and shrimp butter 3.00 extra

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

## 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**

## From the Grill

8oz prime fillet steak 14.00 extra

10oz prime sirloin steak 10.00 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**

## New Years Day Menu

1 course £15.95  
2 courses £22.95  
3 courses £28.95

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.

## 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