



# THE SHIRES INN

★ PEATLING PARVA ★



## Starters

Roasted red pepper and tomato soup with double cream and malt crunch loaf

Fresh breaded mushrooms with la rouilee and crème fraiche dip

Pulled ham hock and pheasant terrine with toasted sourdough, pickles and chutney

Home-made chicken liver pate crispy Ciabatta and caramelised red onion marmalade

Cullen skink, creamy smoked haddock and potato chowder with malt crunch rarebit

Deep fried breaded creamy Camembert with orange and Cointreau sauce

Various chilled melon pearls served in raspberry gin and fever tree with a Champagne sorbet

Crispy panko coated salt and pepper seafood with homemade tartar sauce

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

## Main Courses

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

Roast topside of beef with Yorkshire pudding

Roast leg of lamb with mint sauce

Roast boneless loin of pork with crackling

Boneless crown of turkey with cranberry 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 individual vegetable and nut wellington with tomato and red pepper salsa

Individual goats cheese, asparagus and wild mushroom tartlet

Fresh wild mushroom and ricotta tortellini in gorgonzola cream with rocket and Parmigiano salad

Poached fillets of salmon and cod with fresh spinach and hollandaise sauce

Baked stuffed trout fillets with cream cheese and smoked salmon in lemon butter

Baked breast of pheasant stuffed with haggis and cream cheese wrapped in prosciutto and Malaga wine sauce

Plump homemade pan-fried chicken Kiev with lashings of garlic butter

Chilled platter of seafood with a crisp salad and buttered new potatoes

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

## Desserts

Christmas pudding with brandy cream

Fresh Strawberry Pavlova

Tia Maria crème brulee with biscotti

Candid ginger pudding with boozy prunes

Sticky toffee Dime bar crunch

Triple Chocolate brownie

Black cherry Bakewell tart

## Boxing Day Menu



Adults £35.00\*  
Children under 11yrs £20.00  
Highchairs £10.00

(\*Adults £30.00 if paid in full by the 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.

