



THE SHIRES INN

★ PEATLING PARVA ★



Starters

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

Fresh breaded mushrooms with le Roulé and crème fraiche dip

Fresh potato gnocchi in gorgonzola cream sauce with rocket and toasted rye bread

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

Warm salad of grilled darna of smoked salmon with fresh dill, honey and mustard glaze

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

Crispy pork belly, black pudding and scallops with minted pea puree and pea shoots

Deep fried breaded creamy Camembert with orange and Cointreau sauce

Crispy tempura vegetables with a sweet balsamic and Demerara glaze

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

Crispy panko coated salt and pepper seafood with homemade tartare sauce

Main Courses

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

Aged strip sirloin of beef

Loin 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 puddings

Or served to your table

Medley of seafood en papillote with chilli, tomato and shellfish bisque

Poached rondelle of lemon sole wrapped in smoked salmon with sauté potatoes, capers and lemon

Baked individual vegetable and nut wellington with tomato and red pepper salsa

Trio of roasted breast of pheasant, duck and partridge wrapped in filo pastry with redcurrant and port jus

Baked whole fresh dressed crab and prawn thermidor with a timbale of rice

Individual goats cheese, asparagus and wild mushroom tartlet

All mains served with seasonal market fresh vegetables and potatoes

Desserts

Christmas pudding with brandy cream

Fresh strawberry and raspberry Pavlova

Tia Maria crème brulee with biscotti

Candid ginger pudding with boozy prunes

Sticky toffee chocolate Dime bar crunch

Lemon posset with pistachio shortbread

Black cherry Bakewell tart



Christmas Day Luncheon Menu

Adults £77.00*
Under 11yrs £40.00
Highchairs £20.00

(*Adults £72.00 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.