



# THE SHIRES INN

★ PEATLING PARVA ★



## Starters



## Main Courses

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

Fresh breaded mushrooms with la rouillee 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

Aubergine, celeriac and courgette croquets with maple syrup and balsamic reduction

Deep fried breaded creamy Brie with orange and Cointreau sauce

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

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

Crispy panko coated salt and pepper seafood with homemade tartar sauce 4.00 extra

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

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

Free range omelette with asparagus, spinach and fresh herbs with raspberries, avocado and pine nut salad

Baked breast of pheasant stuffed with haggis and cream cheese wrapped in prosciutto and Malaga wine sauce 3.00 extra

Plump homemade pan-fried chicken Kiev with lashings of garlic butter 3.00 extra

Boneless crispy half Norfolk duckling with a Chinese plum sauce 6.00 extra

Pan fried medley of fish fillets in Pernod and garlic cream sauce 6.00 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 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**

Prime cut 8oz rib eye steak 9.00 extra

10oz Sirloin surf and turf topped with two giant butterfly king prawns in garlic butter 14.00 extra

Prime cut 14oz Sirloin 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 side salad**

## New Years Day Menu

2 courses £21.50  
 3 courses £29.50  
 1 course Bar area £14.95



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

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

