

# New Year's Day Lunch Menu

Two courses £21  
Three courses £26



## Starters

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Spiced pumpkin and butternut squash soup with crusty homemade bread (V)

Pan fried wild mushrooms, toasted sourdough, poached egg, truffle oil (V)

Gravlax duo: beetroot cured and dill mustard cured salmon, crème fraiche, citrus salad, chive dressing and soda bread

King prawn cocktail, Marie Rose sauce, gem lettuce, bread and butter

Mulled pear and stilton salad, walnuts and watercress

## Mains

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Slow roasted treacle glazed 8oz sirloin, field mushroom, confit tomato and triple cooked chips

Pressed lamb shoulder, potato dauphinoise, braised leeks, mint and lamb jus

Roast pork belly, crackling, apple puree, seasonal vegetables, roast new potatoes, cider jus

Butternut, sweet potato and chick pea tagine, lemon buttered date cous cous (V)

Pan roasted salmon linguine, white wine and leek sauce, parmesan shavings

## Desserts

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Rum and spiced chocolate torte, chocolate mousse, Chantilly cream, toasted hazelnuts

Blackberry parfait, almond cake, clotted cream, winter berry compote

Trifle: Pannetone soaked in sparkling wine and kirsch, winter berry jelly, vanilla custard and Chantilly cream served with raspberry sorbet

Homemade ice creams and sorbets

Granary Deli cheeseboard: Mr Moyden's Wrekin Blue, Wrekin White, Smoked Newport and Bath Soft Cheese, grapes, celery, Walled Garden fruit chutney and crisp fruit toast  
(£3.50 supplement)

Should you require allergen advice on any of our dishes please ask a member of the team for a copy of our allergen menu

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Weston Park is owned by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity goes towards preserving and maintaining this beautiful estate. Cockerel Crayon and Ink by Penelope Timmis now in the Weston Park Foundation art collection. All prices include VAT at the current rate. (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.