

THE  
**GRANARY**  
*Brasserie*

**Festive Menu**

**Nibbles all £3.00**

Marinated olives                      Spicy mixed nuts                      Vegetable crisps  
Homemade parmesan cheese straws                      Homemade bread board, olive oil, balsamic

**Starters**

Maple roasted parsnip and apple soup, crusty bloomer (V) £5.50  
Ham hock croquettes, clementine and apricot chutney, rocket £7.50  
Smoked salmon, dill pickled vegetables, beetroot puree, watercress £7.50  
Rosemary and garlic baked Brie, confit cranberries, crusty bread (V) £8.50  
Chicken and black pudding terrine, piccalilli, pancetta crisp, sourdough croute £7

**Light Bites & Mains**

Sage infused roast Turkey, pigs in blankets, thyme roasted potatoes, sautéed sprouts, honey glazed carrots, rich pan gravy £15

Festive Weston Burger, bacon and cranberry jam, brie, winter slaw, hand cut chips £14

Smoked haddock and cod fishcakes, sautéed greens, pea puree, beurre blanc sauce £12

Vegan butternut squash, spinach, pesto tagliatelle (Ve) £11

Golden battered haddock, hand cut chips, minted garden peas, tartare sauce £12.50

8oz Ribeye steak, oven dried tomato, mushrooms, hand cut chips £22  
Add peppercorn sauce £3

Beef bourguignon, horseradish creamed mash, Walled Garden greens £15

Turkey and stuffing sandwich, sage mayonnaise, festive slaw, hand cut chips £12

Melted brie, cranberry & rocket open sandwich, winter salad (V) £8.50

**Dinner Specials**

Weston Park venison suet pudding, buttered mash potato, tender stem broccoli £16

Salmon en papillote, chive crushed potatoes, chard tender stem broccoli, lemon butter £16

Mushroom and chestnut roulade, thyme roasted potatoes, sautéed sprouts, carrots,  
tarragon sauce (V) £10

Weston Park is owned and maintained by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity go towards preserving and maintaining this beautiful estate.  
All prices are inclusive of **VAT at 5%**. Food described within this menu may contain nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the team who will be pleased to discuss your needs.

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**Sunday Roasts**

Slow roasted sirloin of British beef, served pink, Yorkshire pudding £16.50

Slow roasted belly pork, sage and apricot stuffing £15

Mushroom and chestnut roulade (V) £10

*All our roasts are served with garlic and rosemary roasties, Walled Garden vegetables,  
and a rich pan gravy*

**Sides all £4.00**

Roast truffle, parmesan, thyme cauliflower

Beer battered onion rings

Chef's House salad

Hand cut chips

**Desserts**

Weston Park Christmas pudding, brandy cream, cranberries £8

Chocolate yule log, berry compote, honeycomb, vanilla ice cream £6.50

Cherry Bakewell tart, cherry puree, cinnamon, Chantilly cream £6.50

Walled Garden fruit crumble, crème anglaise £6

Festive cheese board £7

Selection of traditional dairy ice cream and sorbets from Shropshire Ice Cream company £5.50

*Why not add handmade chocolates to your coffee for £1.50*

**Children's Menu**

Homemade soup of the day (Ve) £3

Garlic bread (V) £2.60 / Cheesy Garlic bread £3.50

Fish goujons, chips and peas £7

Weston cheese burger, chips and salad £7

Tomato tagliatelle (Ve) £6

Chocolate yule log £4

Toffee sundae £3.50

Two-scoops of Shropshire Ice Cream £3.00