

THE
GRANARY
Brasserie

Boxing Day Lunch Menu
12noon – 5pm

Nibbles all 3.50

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

Starters

Walled Garden soup, Swift's artisan bread and butter (Ve GFOR) 6

Chicken, ham and apricot terrine, Walled Garden fruit chutney, toasted brioche 7.50

Smoked salmon, celeriac remoulade, dill and parsley croutes 8.00

Brie and Walled Garden beetroot tart, rocket, balsamic (V) 7.50

Sautéed prawns and chorizo on toasted sourdough 8

Main Courses

Black treacle beef striploin, Yorkshire pudding, rich pan gravy 16.50

Maple roasted ham, parsley cream sauce 15

Walled Garden vegetable and gruyere cheese parcel, white wine sauce (V) 13

Salmon en crouete, shrimp veloute 16

All served with crispy roast potatoes, pickled red cabbage, cauliflower cheese and winter greens

Weston Park venison pie, creamy mash potato, Walled Garden winter greens 15

Sage crusted chicken breast, winter slaw, hand cut chips 15

Sides all 4.25

Roast truffle, parmesan, thyme cauliflower
Beer battered onion rings

Chef's House salad
Hand cut chips

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Desserts

Cinnamon crème brulee, shortbread 6.50

Winter fruit cheesecake, kirsch cherries, cherry gel 7.50

Chocolate mousse, hazelnut praline, tuille 7.50

Mr Moyden's handmade cheese selection, quince jelly, artisan crackers 8

Traditional dairy ice creams and sorbets from the Shropshire Ice Cream company 5.50

Why not add handmade chocolates to your coffee for 2.00

Children's Menu

Homemade soup of the day (Ve) 3

Garlic bread (V) 3 / 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 4

Two-scoops of Shropshire Ice Cream 3.60