

THE  
**GRANARY**  
*Brasserie*

**Festive Menu**

**Nibbles all 3.50**

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

**Starters**

Maple roasted parsnip and apple soup, Swift's artisan bread and butter (V) 6  
Ham hock croquettes, clementine and apricot chutney, rocket 7.50  
Smoked salmon, dill pickled vegetables, beetroot puree, watercress 8.50  
Rosemary and garlic baked Camembert, confit cranberries, crusty bread (V) 8.50  
Chicken and black pudding terrine, apple compote, pancetta crisp, sourdough croute 7

**Light Bites & Mains**

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

Festive Weston Burger, bacon and cranberry jam, brie, winter slaw, hand cut chips 15

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

Butternut squash, spinach, pesto tagliatelle (Ve) 12

Beer battered fish of the day, hand cut chips, tarragon mushy peas, tartare sauce 15

8oz Ribeye steak, oven dried tomato, mushrooms, hand cut chips 26  
Add peppercorn sauce 3

Beef bourguignon, horseradish creamed mash, buttered 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, tender stem broccoli, garlic and almonds 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 cream sauce (V) 11

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 12.5%. 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.

# THE GRANARY

## Brasserie

### Sunday Roasts

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

Slow roasted belly pork, sage and apricot stuffing 16

Mushroom and chestnut roulade, tarragon cream sauce (V) 11

*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 7

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

Walled Garden fruit crumble, crème anglaise 6.50

Mr Moyden's handmade cheese selection, clementine and apricot chutney, artisan crackers 8

Selection of traditional dairy ice cream and sorbets from 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