

Mother's Day Menu

Sunday 27th March

£35.00 per person

THE
GRANARY
Brasserie

Starters

Pea and mint soup
olive bread (Ve)

Pressed ham hock terrine
Walled Garden pickles, toasted sourdough

Weston Park prawn cocktail
avocado, spiced Marie rose

Roasted pepper tart
caramelised onion, pesto dressed salad (V)

Mains

Slow roast sirloin of beef
Yorkshire pudding

Rosemary and garlic roasted leg of lamb
caramelised red onions

Half roast chicken
sage stuffing

Roasted vegetable suet pudding (Ve)

All served with roasted potatoes, carrots and parsnips, seasonal greens from the Walled Garden and rich pan gravy

Pan fried hake
black olive crushed potatoes, spinach, mussel and caper sauce

Cajun chicken burger
guacamole, gem lettuce, hand cut chips

Should you require **allergen advice** on any of our dishes please ask a member of the team who will advise you.

Desserts

Rich chocolate mousse
cherry ripple cream, kirsch cherries

Marmalade pudding
vanilla anglaise, orange crisp

Glazed lemon tart
poached rhubarb, rhubarb gel

Classic crème brulee
lavender shortbread

From Estate to Plate

Our **Walled Garden** on the estate produces a rich harvest of fruit, vegetables and herbs which go straight to our kitchens.

Current harvest includes onions, kale, parsnips, rosemary

We pride ourselves on working with local artisan producers including **Mr Moyden's** handmade cheese, **Swift's** artisan bakery and the **Shropshire Ice Cream** company.

All our dishes are freshly made in our kitchens daily.

Easter Treats

Why not join us for Easter?

We will be serving delicious seasonally inspired dishes throughout the Easter break.

The Park and Gardens will be open for you to enjoy walks across the estate either before or after your meal.

To book your table speak to a member of the team or visit our website – weston-park.com

