



THE GRANARY

Boxing Day Lunch

Three courses £38 per person

Starters

Walled Garden Soup, Swift's artisan bread and butter (Ve)

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

Smoked salmon, celeriac remoulade, dill and parsley croutes

Brie croquettes, balsamic roasted onions, rocket (V)

Honey and mustard chipolatas, cranberry and chestnut stuffing

Mains

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

Maple roasted ham, parsley cream sauce

Walled Garden vegetable and gruyere wellington, white wine sauce (V)

Salmon en-croute, shrimp veloute

All our roasts are served with confit garlic roast potatoes, pickled red cabbage, cauliflower cheese and buttered winter Walled Garden greens

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

Sage crusted chicken escalope, winter slaw, hand cut chips

Puddings

Cinnamon crème brulee, orange shortbread

Winter fruit trifle, toasted almonds

Chocolate delice, kirsch cherries, cherry gel

Apple bread and butter pudding, crème anglaise

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

Traditional dairy ice cream and sorbet selection from the Shropshire Ice Cream Company 6.50

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

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

All our dishes are freshly made in our kitchens daily.

Weston Park is owned by the **Weston Park Foundation**, an independent charitable trust. By dining with us you help support the work of the charity in preserving this beautiful estate.

All prices include **VAT at 20%** (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.

