

Festive Menu

Nibbles

Marinated olives	4.5
Swift's artisan bread board olive oil, balsamic	4.5
Honey and mustard chipolatas	5
Tomato and paprika breadsticks	4.5

Starters

Cauliflower soup cauliflower crisp, Swifts artisan bread and butter (Ve)	6.5
Chicken liver pate puff pastry croute, apple and cranberry chutney	8.5
Salmon terrine pickled baby beetroot	9
Brie and roasted red onion tart fig and pear salad (V)	8.5
Squash and pearl barley salad sun blushed tomato, caper and pumpkin seeds	8

Light Bites

Open steak sandwich wild mushroom sauce, hand cut chips	15.5
Turkey croque monsieur Mr Moyden's Wrekin white cheddar, gruyere, sage stuffing, cranberry sauce	12
Whole baked camembert crudites, warm crusty bread, crackers	17
Caramelised halloumi kale and tabbouleh salad	13
Home smoked aubergine tomato, olive and basil salad, toasted sourdough (Ve)	12
King prawn tagliatelle chilli, garlic and coriander	16

Sides

Truffle and parmesan chips	5.5
Beer battered onion rings	5
Chef's Dressed House Salad	5
Hand cut chips	5

Mains

Sage roasted turkey breast sautéed sprouts and bacon, glazed carrots, roast potatoes, pigs in blankets, pan gravy	16.5
Slow braised blade of beef horseradish mash, caramelised onion, Walled Garden buttered greens, jus	16
Oven baked salmon braised fennel, roasted tomatoes, new potatoes, salsa verde	17.5
Walled Garden cassoulet today's harvest from the gardens, rich tomato sauce, warm beetroot bread (Ve)	15
Smoked haddock kedgeree risotto, poached egg	16.5
Festive Weston Burger bacon and cranberry jam, winter slaw, hand cut chips	16.5

Desserts

Weston Park Christmas pudding brandy cream, candied orange	9
Meringue topped mince pie cinnamon crumb, vanilla ice cream	8.5
Orchard fruit crumble crème anglaise	8
Clementine posset mulled berry compote, orange shortbread	8
Mr Moyden's Handmade Cheese Board Walled Garden chutney, artisan crackers, butter	9
Shropshire Ice Cream Company selection of traditional dairy ice creams and sorbets	6.5

From Estate to Plate

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.