

# THE GRANARY

## MOTHER'S DAY LUNCH

SUNDAY 19<sup>TH</sup> MARCH

£38 PER PERSON

### STARTERS

Sweet potato soup, crispy leeks, beetroot bread (Ve)

Chicken and apricot roulade, pickled wild mushrooms, tarragon mayonnaise, croute

Smoked trout with a potato terrine and horseradish crème fraiche

Whipped feta, black olive and hazelnut crumb, beetroot, lemon and thyme dressing (V)

### MAINS

Slow roast sirloin of beef, Yorkshire pudding, rich pan gravy

Roasted pork loin, sausage and apple stuffing

Walled Garden vegetable wellington (Ve)

Salmon and asparagus en papillote

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

Coq au vin, chive mashed potatoes, roasted carrots

Spinach and ricotta ravioli, toasted pine nuts, spaghetti vegetables, tomato sauce (V)

Char-grilled chicken burger, guacamole, gem lettuce, Cajun mayonnaise, hand cut chips

### PUDDINGS

Apple terrine, caramelised puff pastry and raisin puree

White chocolate cheesecake, poached rhubarb and gel

Vanilla panna cotta, raspberry gel, pistachio ice cream, tuille

Carrot cake, rich toffee sauce, cinnamon ice cream

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

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

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.