



WENLOCK EDGE INN CHRISTMAS FAYRE MENU

(Available 23rd Nov to 24th December)

Chefs Iced, cream of gazpacho soup with parmesan & onion seed crisp

Duck liver & roasted cranberry parfait with dressed leaves & red onion marmalade

Wild mushroom & smoked garlic risotto

Seared king prawn & crab Marie rose served with dressed rocket salad

Classic baked Swiss egg with thyme scented mushrooms, white truffle oil & gruyere cheese

.....

Herb buttered local turkey served with all the trimmings

Roast sirloin of beef & Yorkshire pudding

Stuffed baby pumpkin with roasted winter vegetables bound in a light tomato sauce

Seared salmon wellington with smoked salmon moose & classic parsley sauce

Braised shoulder of venison served with wilted leeks and redcurrant gravy

.....

Sticky toffee pudding, toffee sauce & vanilla ice cream

Christmas pudding & brandy cream

Apple crumble & double cream

Warm chocolate fudge cake & dark chocolate ice cream

Citron tart & Chantilly cream

Two courses £10.95 Three courses £14.95

(New Years Eve ALL inclusive buffet, Fireworks AND drinks. £50. Ask for details)

Tel: 01746 785678 www.wenlockedgeinn.co.uk