

Event at The Croft



- Chicken Liver Parfait** with onion chutney & toast
- Garlic Mushrooms on Toast** topped with Parmesan
- Oak Smoked Salmon** with fresh lemon, cream cheese, capers
- Melon & Taylors Port Cocktail** with fresh mint
- Sweet Chilli Prawns** with Spring onion and sesame seeds



- Braised Beef in Malbec** served with Yorkshire Pudding, wholegrain mustard
mashed potato and green beans
- Baked Salmon Fillet and Prawns with Champagne Sauce** with green beans
and buttered crushed new potatoes
- Roast Shropshire Chicken Breast** with garlic cream sauce, spring onion mashed potato,
buttered greens and bacon crumb
- Slow roasted Belly Pork** with spring onion mashed potato, apple puree,
Thyme salt crackling and Cider sauce
- Butternut Squash & Goats Cheese Risotto** topped with vegetable crisps



- Warm Chocolate Brownie** with Vanilla ice cream
- Sticky Toffee Pudding** with vanilla ice cream
- Vanilla Panna Cotta** brandy snap
- Biscoff Cheesecake** with crushed lotus biscuit
- Cheeseboard & Biscuits** with chutney & celery (£2 supplement)

2 course £30.50
3 course £37.50

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal