



## Main Course Selection:

### Silver Selection:

- 1) Shropshire Steak & Ale Pie served with Creamed Potatoes and Sweet Red Cabbage
- 2) Roast Pork Tenderloin, layered with Mushroom & Sage Stuffing, wrapped in Smoked Streaky Bacon, served with Caramelised Apples on a Potato Cake with Garden Peas and White Wine Gravy
- 3) Vegetarian Lasagne served with Mixed Green Salad & Homemade Coleslaw (V)
- 4) Chicken, Ham & Leek Pie in a White Wine Sauce, served with Spicy Potato Wedges, Peas & Sweetcorn Kernels

### Gold Selection:

- 5) Roast Sirloin of Beef, served with Yorkshire Puddings, Roast Potatoes, Mange Tout & French Beans
- 6) Lime & Coriander Marinated Baked Salmon Fillets, served with New Potatoes & Garden Vegetables (gf)
- 7) Shropshire Honey Roast Gammon with Dauphinoise Potatoes, Cumberland Sauce & Seasonal Vegetables (gf)
- 8) Sophisticated Mushroom flan, with a Cheese-Soufflé topping. Served with Dauphinoise Potatoes and Carrot Batons (V)
- 9) Chicken Breasts, stuffed with Red Onions, Mushrooms, Cured Ham, Asparagus & Cream Cheese, wrapped in Parma Ham and served with Roast Potato Cubes & Green Beans in a Cream Sauce (gf)
- 10) Boned Loin of Pork with Apricot Stuffing, Leek Potato Cakes, Carrot Batons & Broccoli, with a White Wine Gravy
- 11) Cheese, Rice & Vegetable Strudel, served with Seasonal Vegetables and Honey & Parsnip purée (N)(V)

### Platinum Selection:

- 12) Fillet of Lamb on a bed of Leek Creamed Potatoes, served with Carrot Batons and a Redcurrant & Port Jus (gf)
- 13) Baked Salmon with Asparagus, Broad Beans & Mushrooms in Apple Brandy Cream Sauce, with New Potatoes crushed with butter & finely chopped Spring Onion (gf)
- 14) Home reared Leg of Lamb, with Crushed New Potatoes, Mange Tout, Garden Peas, Cauliflower in a Rich Cheddar Cheese Sauce and Port Wine Gravy
- 15) Locally Reared Beef Wellington, served with Dauphinoise Potatoes, Mini Yorkshire Puddings stuffed with Seasonal Vegetables and Red Wine Gravy