



The Lowfield Inn

'Locally sourced, freshly prepared food and great drinks served with the warmest of welcomes'

December Festive Menu

(runs alongside regular menu)

£17.50 two courses, £22.95 three courses



(V) CREAM OF WHITE ONION AND CIDER SOUP, SMOKED CHEESE CROUTONS AND FRESH BREAD

DILL, JUNIPER AND LEMON GRAVADLAX, HOMEMADE SOURDOUGH BREAD, MUSTARD CRÈME FRAICHE AND PICKLED VEGETABLES

PRESSED BELLY PORK, STICKY FIG SAUCE, PARSNIP MASH, CRACKLING AND WATERCRESS

DUCK LIVER AND PORT PATE, SPICED ORANGE JELLY, CIABATTA TOAST, APPLE AND DATE CHUTNEY

LOLLIPOP PRAWN SATAY, PEANUT DIP, ORIENTAL SALAD AND SESAME PRAWN TOAST

(V) CRISPY SAG ALOO POTATO CAKES IN POPPADOM CRUMBS WITH CHILLI SAMBAL AND MANGO SALAD



TRADITIONAL ROAST TURKEY WITH CHESTNUT STUFFING AND ALL THE TRIMMINGS

(V) WINTER VEGETABLE, WILD MUSHROOM AND CHESTNUT COTTAGE PIE, ROOT VEGETABLE MASH TOPPING, PETIT POIS AND CARROTS

HAM HOCK IN BEER AND HONEY GLAZE, WHOLEGRAIN MUSTARD MASH AND SAVOY CABBAGE

DUCK BREAST MARINATED IN WINE AND AROMATIC SPICES, CREAMY PEPPERCORN SAUCE, HONEY SAUTÉED SPROUTS AND CARROTS, THYME FONDANT POTATO

SHIN OF BEEF BOURGUIGNON, HORSERADISH DUMPLINGS, KALE AND CARROT RIBBONS, BACON LARDONS AND PARSNIP CRISPS

COD AND SPINACH MORNAY AU GRATIN, BUTTERED CHIVE NEW POTATOES, MEDLEY OF WINTER GREENS



CHRISTMAS PUDDING WITH BRANDY SAUCE

LEMON MERINGUE CHEESECAKE - GINGER BISCUIT BASE, RASPBERRY COULIS, LEMON CURD AND ITALIAN MERINGUE TOPPING

CHOCOLATE AND HAZELNUT MARQUISE WITH HOMEMADE CRANBERRY SORBET

WARM CARROT AND PECAN CAKE, HOMEMADE ORANGE ICE CREAM, COINTREAU SYRUP

SPICED APPLE AND PLUM CRUMBLE WITH WARM VANILLA CUSTARD

THREE LOCAL CHEESES WITH BISCUITS, CELERY AND HOMEMADE CHUTNEY

Opening Times –

Christmas Eve 12-11pm
Christmas Day 11.30am-3pm*
Boxing Day 12-11pm
New Year's Eve 12-1am
New Year's Day 12-11pm

The Lowfield Inn, Marton, SY21 8JX
lowfieldinn.com
(01743) 891313

As Christmas approaches once again, we wanted to introduce our seasonal menus and tell you a bit about what we'll be doing over the festive period.

Why not book your Christmas party with us this year? Our set menu on the left is £17.50 for 2 courses or £22.95 for 3 courses, or you can choose from our regular menu.

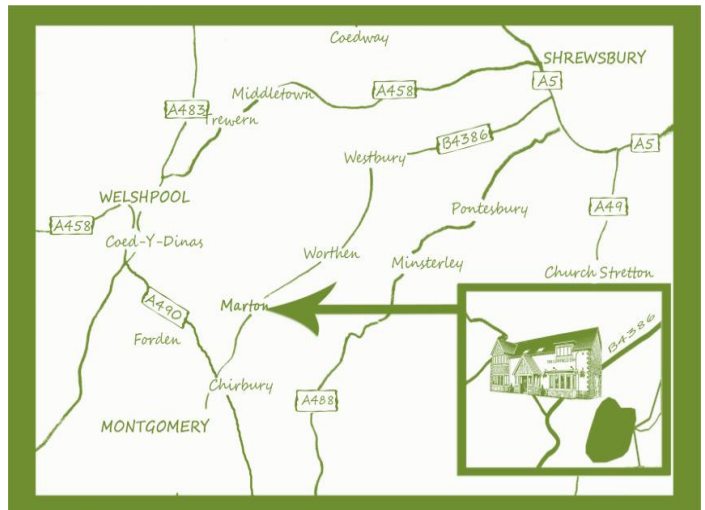
We will be celebrating the New Year in style with a great value special menu priced at just £20 for 2 courses or £25 for 3 courses including live music from the legendary Eddy Gartry – please see the back of this leaflet for more details.

For parties of 10 or more we ask for a £5 per head deposit and a pre-order. Please call us on (01743) 891313 to book and for more details.

At the Lowfield Inn, we pride ourselves on using all the best local produce available and making all our food from scratch and fresh to order.

We also stock a wide range of world wines & spirits and all our ales come from local brewers.

***WE WILL OPEN FOR LUNCH ON CHRISTMAS DAY FROM 11.30AM TO 3PM AT £60 PER HEAD INCLUDING COFFEE & MINCE PIES. PLEASE CALL US FOR A MENU AND TO BOOK.**



How to find us –

From Shrewsbury: take the B4386 from the southwest of the outer ring road, signposted to Montgomery. Keep going 13 miles and we are on the right hand side.

From Montgomery: Take the B4386 from Montgomery towards Chirbury. At Chirbury turn right then follow the signs to Shrewsbury and we are on the left.

From Welshpool: Follow the A490 towards Churchstoke then take the B4386 signposted to Marton. Drive through Marton village and we are on your left.

Merry
Christmas!

CHRISTMAS DAY MENU

£60 PER HEAD INCLUDING
COFFEE AND MINCE PIES

STARTERS

- (v) Cream of wild mushroom and sage soup with focaccia bread
Potted pulled ham hock, ciabatta, piccalilli & watercress
- (V) Tortellone filled with ricotta and spinach, Neapolitan sauce, parmesan crisps and pesto crostini
- Chicken Caesar croquettes, baby gem lettuce, Caesar dressing, anchovies and crispy Parma ham
- King prawn cocktail, bloody Mary mayonnaise and paprika croutons
- Smoked haddock, potato and spinach gratin in a creamy hollandaise sauce with crispy bacon lardons

MAINS

All dishes are served with a selection of vegetables: creamed leeks, braised red cabbage, sprouts & baby onions, carrots & peas

- Traditional roast turkey with chestnut stuffing and all the trimmings
- Roast topside of beef with Yorkshire pudding and all the trimmings
- Lamb rump (cooked pink), red wine and rosemary jus, dauphinoise potatoes
- Brie, spinach and cranberry wellington, wild mushroom stroganoff sauce, parmentier potatoes
- Chicken breast stuffed with apricot, chestnut and sausagemat, wrapped in Parma ham with fondant potato and chasseur sauce
- Salmon with almond and herb crust, champagne and dill cream veloute, duchess potato

PUDDINGS

- Christmas pudding with brandy sauce
- Salted caramel treacle tart, clotted cream ice cream
- Black forest dacquoise – meringue, cherries, Chantilly cream, kirsch sauce and hazelnut brittle
- Winter spiced crème brulee, poached pears and poppy seed shortbread
- Old school trifle – sherry, jelly, custard, fruit, Chantilly cream, hundreds and thousands



New Year's Eve

Celebration Menu

Great Value at £20 for 2 courses,

£25 for 3 courses



(V) SOUP – MINISTRONE AND FOCACCIA BREAD

CHICKEN LIVER AND COGNAC PATE WITH DAMSON CHUTNEY AND MELBA TOAST

KING PRAWNS AND LEEKS IN CREAMY HOLLANDAISE SAUCE, TOPPED WITH CRUNCHY BREADCRUMBS

HAGGIS, NEEPS AND TATTIES, RED WINE REDUCTION AND PARSNIP CRISPS

(V) PASTA GIGANTI STUFFED WITH RICOTTA AND ASPARAGUS, ROAST GARLIC AND CAPER BUTTER AND TOASTED CIABATTINI



SALMON EN CROUTE – SALMON FILLET, WILTED SPINACH AND CARAMELISED SHALLOTS IN PUFF PASTRY WITH RATATOUILLE AND CRUSHED NEW POTATOES

ROASTED LAMB RUMP (SERVED PINK), ROOT VEGETABLE DAUPHINOISE POTATOES, KALE AND BACON AND RED WINE JUS

ROAST BELLY PORK STUFFED WITH CHESTNUT, SAUSAGE AND BLACK PUDDING, MADEIRA SAUCE, MEDLEY OF WINTER VEGETABLES, APPLE MASHED POTATO

(V) BEETROOT RISOTTO WITH GOATS CHEESE COATED IN CRISPY POLENTA WITH WALNUTS AND BEETROOT CRISPS

CHICKEN SUPREME COOKED IN AN INDIAN NAGORE SAUCE, SERVED WITH COCONUT RICE, SPINACH & CHICKPEA BHAJI AND NAAN BREAD



CHOOSE FROM ANY OF OUR DELICIOUS HOMEMADE PUDDINGS

or

THREE BRITISH CHEESES WITH BISCUITS, CELERY AND HOMEMADE CHUTNEY

*Live Music from 8 'til late by the
legendary Eddy Gartry*

The Lowfield Inn, Marton, SY21 8JX
lowfieldinn.com
(01743) 891313