



The Lowfield Inn

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

December Festive Menu

(runs alongside regular menu)

£18.50 two courses, £23.95 three courses

(V) ROASTED TOMATO & CANNELLINI BEAN SOUP, GOAT'S CHEESE CROUTON, ROCKET PESTO AND TOASTED CIABATTA

WARM SMOKED MACKEREL FILLET, CELERIAC & APPLE REMOULADE, STAFFORDSHIRE OATCAKES AND WATERCRESS & PICKLED RADISH

DUCK LIVER, THYME & MADEIRA PATE, SPICED ORANGE & CRANBERRY JELLY, DAMSON CHUTNEY AND TOASTED CIABATTA

VENISON & CRANBERRY MEATLOAF, BUBBLE & SQUEAK, RED WINE & JUNIPER GRAVY AND PARSNIP CRISPS

(V) DEEP FRIED CAMEMBERT WEDGES INGARAM MASALA SPICED POPPADUM CRUMB, CARROT & MANGO CHUTNEY AND INDIAN KACHUMBER SALAD

POTTED PRAWNS & CRAYFISH WITH MIDDLE EASTERN SPICED BUTTER, BAKED SPICED FLATBREAD AND ROCKET & POMEGRANATE SALAD

MAINS

TRADITIONAL ROAST TURKEY, SAUSAGEMEAT STUFFING, ROAST POTATOES & PARSNIPS AND TRADITIONAL TRIMMINGS

TAPENADE CRUSTED COD LOIN, CRUSHED HERB NEW POTATOES, CHARGRILLED FENNEL COURGETTES AND TOMATO, CHORIZO & LEMON SAUCE

(V) ROASTED BUTTERNUT SQUASH WITH CASHEW NUT & PINEAPPLE STUFFING, SAAG ALOO POTATOES, CORIANDER RICE AND PATHIA CURRY SAUCE

ROAST CHICKEN SUPREME 'COQ AU VIN', CHAMP MASH, BUTTERED CHANTENAY CARROTS & GREEN BEANS, RED WINE, BUTTON ONION, MUSHROOM & SMOKED BACON SAUCE

PORK LOIN AND HERB SCHNITZEL, ROASTED PAPRIKA NEW POTATOES, GREEN BEANS AND WILD MUSHROOM STROGANOFF SAUCE

SALMON, SMOKED HADDOCK & KING PRAWN FISH PIE WITH CHEDDAR & CHIVE MASH TOPPING, BUTTERED VEGETABLES AND CRISPY KALE

PUDDINGS

TROPICAL FRUIT PAVLOVA - RUM CHANTILLY CREAM, TOASTED COCONUT FLAKES AND PASSIONFRUIT COULIS

WARM CHRISTMAS SPICED CHOCOLATE BROWNIE, RUM & RAISIN ICE CREAM, CHOCOLATE SAUCE AND CANDIED HAZELNUTS

LEMON POSSET, RASPBERRY COMPOTE, CHANTILLY CREAM AND A SHREWSBURY BISCUIT

CHRISTMAS PUDDING WITH BRANDY SAUCE

BAKED BLUEBERRY CHEESECAKE, LEMON CURD SAUCE AND CLOTTED CREAM ICE CREAM

CHEESEBOARD WITH MATURE WELSH CHEDDAR, SHROPSHIRE BLUE & BRIE, SEASONAL SPICED DAMSON CHUTNEY, CELERY, GRAPES AND BISCUITS

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 £18.50 for 2 courses or £23.95 for 3 courses, or you can choose from our regular menu.

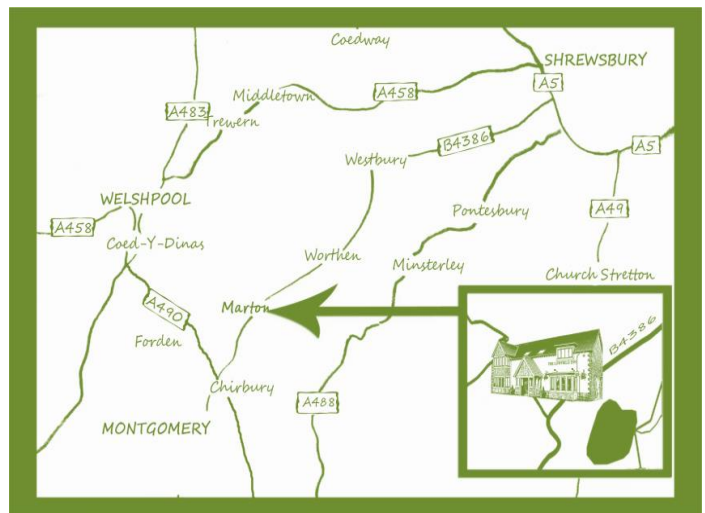
We will be celebrating the New Year in style with a great value special menu priced at just £20 for 2 courses or £25 for 3 courses including live music from the legendary Eddy Gartry – please see the back of this leaflet for more details.

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. 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.

Opening Times –

Christmas Eve 12-11pm
Christmas Day 11.30am-3pm*
Boxing Day 12-11pm
New Year's Eve 12-12.30am
New Year's Day 12-11pm

The Lowfield Inn on Christmas Day



New Year's Eve

Celebration Menu

(£60.00 per person including coffee and mince pie)

- (v) Moroccan Spiced Butternut Squash Soup, Coriander Yoghurt, Toasted Almonds and Pitta bread
- Duck Liver, Thyme & Madeira Pate, Spiced Orange Jelly, Cranberry Relish and Toasted Ciabatta
- Potted Prawns & Crayfish, Middle Eastern Spiced Butter, Coriander & Red Onion Flatbread and Rocket & Pomegranate Salad
- Crispy Coconut Calamari, Melon Salsa, Watercress & Rocket Salad with Lime, Malibu & Chilli Dressing
- (v) Feta cheese, Spinach & Pine Nut Strudel, Greek Salad and Red Pesto Sauce
- Smoked Pigeon Breast Salad, Watercress & Radicchio, Candied Walnuts, Crispy bacon, Pickled Blackberries and Blackberry Liqueur Dressing
- Traditional Roast Turkey, Sausage meat Stuffing, Roast Potatoes & Parsnips and Traditional Trimmings
- Roast Topside of Beef, Yorkshire Pudding, 'Bourguignon' Gravy and Roast Potatoes & Parsnips
- Roasted Hake Fillet, Catalan Bean & Chorizo Stew, Crispy Battered Fennel, Red Pesto Dressing and Herb Crostini
- Slow Roasted Belly Pork, Apple, Sage & Spring Onion Croquette, Roast Potatoes & Parsnips, Cider & Wholegrain Mustard Cream Sauce and Crackling
- (v) Baked Herbed Pancakes, Sautee Wild Mushrooms & Chestnuts, Tarragon & Champagne Cream Sauce and Lyonnaise Potatoes
- Salmon, Smoked Haddock & King Prawn Fish Pie with Cheddar & Chive Mash Topping and Crispy Kale
- All Dishes are Served with Creamed Leeks, Braised Red Cabbage, Sprouts & Baby Onions, Carrots & Peas
- Fig & Raisin Roly Poly with Cinnamon Spiced Custard
- Black Forest Trifle – Chocolate Sponge Soaked in Cherry Brandy, Chocolate Custard, Black Cherries and Chantilly Cream
- Christmas Pudding with Brandy Sauce
- St Clément's (Orange & Lemon) Posset, Berry Compote and a Shrewsbury Biscuit
- Baked Blueberry Cheesecake, Lemon Curd Sauce and Clotted Cream Ice Cream
- Cheeseboard with Mature Welsh Cheddar, Shropshire Blue & Brie, Seasonally Spiced Damson Chutney, Celery, Grapes and Biscuits

Great Value at £20 for 2 courses,

£25 for 3 courses

- (V) WHITE ONION, CIDER & THYME SOUP - SMOKED CHEDDAR CROUTON - HOMEMADE BREAD
- DUCK LIVER, THYME & MADEIRA WINE PATE – SPICED ORANGE JELLY – CRANBERRY RELISH – TOASTED CIABATTA
- CRISPY COCONUT PRAWNS – MELON SALSA – ASIAN SALAD – LIME, MALIBU & CHILLI DRESSING
- PULLED BEEF BRISKET & CARAMELISED SHALLOT CROQUETTES – BOURBON LACED BBQ SAUCE – WATERCRESS & CHERRY TOMATO SALAD
- (V) GOATS CHEESE, WALNUT & BASIL CHEESECAKE – RED PESTO SAUCE – ROCKET LEAVES
- SLOW ROASTED PORK BELLY - BLACK PUDDING & LEEK POTATO CAKE - WILTED GREENS - MADEIRA GRAVY - CRANBERRY & APPLE RELISH
- ROAST HAKE FILLET - CATALAN BEAN & CHORIZO STEW – CRISPY BATTERED FENNEL - RED PESTO DRESSING - HERB CROSTINI
- (V) MOROCCAN SPICED SWEET POTATO, CHICK PEA & SPINACH FILO PARCEL - PISTACHIO & LEMON COUSCOUS - FENNEL ROASTED COURGETTES – CORIANDER & MINT YOGHURT SAUCE
- HERB PANCAKE FILLED WITH MIXED SEAFOOD – VERMOUTH & DILL CREAM SAUCE - FENNEL & ROCKET SALAD – CRUSHED HERB NEW POTATOES – CRISPY CAPERS
- ROAST CHICKEN SUPREME - SAUTÉED POTATOES – WILTED GREENS – WILD MUSHROOM & MARSALA CREAM SAUCE – CRISPY BACON
- TROPICAL FRUIT PAVLOVA - RUM CHANTILLY CREAM - TOASTED COCONUT FLAKES - PASSIONFRUIT COULIS
- BLACK FOREST TRIFLE – CHOCOLATE SPONGE SOAKED IN CHERRY BRANDY – CHOCOLATE CUSTARD - BLACK CHERRIES – CHANTILLY CREAM
- FIG & RAISIN ROLY POLY – CINNAMON CUSTARD
- PROFITEROLES - RASPBERRY & KIRSCH CREAM - CHOCOLATE SAUCE
- CHEESEBOARD WITH MATURE WELSH CHEDDAR, SHROPSHIRE BLUE & BRIE - SEASONAL SPICED DAMSON CHUTNEY - CELERY – GRAPES - CRACKERS

Live Music from 8 'til late by Eddy

Gartry & Friends

Merry Christmas!

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