



The Lowfield Inn

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

The festive season is fast approaching once again and so we'd like to share with you our menus and plans for the Christmas period.

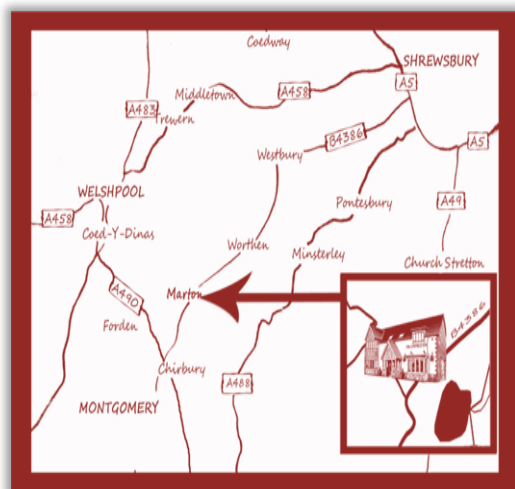
Whether it's a Christmas party or just a festive treat for two our menu has a great range of choices and is great value at £18.95 for 2 courses or £23.95 for 3 courses.

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 – please see the back of this leaflet 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 £65 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 Welshpool: Follow the A490 towards Churchstoke then take the B4386 signposted to Marton. Drive through Marton village and we are on your left.

December Festive Menu

(runs alongside regular menu)

£18.95 two courses, £23.95 three courses

STARTERS

ROASTED BUTTERNUT SQUASH SOUP WITH YOGHURT AND CRISPY SPICED CHICKPEAS AND TRIPLE SEEDED BREAD
(V) SWEET POTATO, CHICKPEA & FETA HASHCAKES WITH BARLEY & BEETROOT SALAD, SOUR CREAM DRESSING AND SPRING ONIONS

CRISPY HOISIN & SESAME BELLY PORK STRIPS WITH ASIAN RICE NOODLE & VEGETABLE SALAD AND SPICED CASHEWS
DUCK LIVER & MADEIRA WINE PATE WITH CLARIFIED HERB BUTTER, FIG & APPLE CHUTNEY AND TRIPLE SEEDED TOAST
KING PRAWN SAGANAKI IN RATATOUILLE SAUCE WITH CRUMBLD FETA AND PITTA BREAD

MAINS

TRADITIONAL ROAST TURKEY OR ROAST GAMMON (BRAISED LEEK, CIDER & WHOLEGRAIN MUSTARD CREAM SAUCE), ROAST POTATOES & PARSNIPS AND TRADITIONAL TRIMMINGS

(V) BAKED BRIE, HONEY AND WALNUT PUFF PASTRY TART WITH RED ONION AND CRANBERRY TART, ROASTED NEW POTATOES, BEETROOT TOMATO & ROCKET SALAD

PAN FRIED SEABASS WITH CREAMY BRAISED FENNEL, PARSLEY & LEMON PESTO, NEW POTATOES, SAUTEED BROAD BEANS, GREEN BEANS & PEAS

CHICKEN SUPREME WITH POMMES 'ANNA', CREAMY WILD MUSHROOM SAUCE, CRISPY SERRANO HAM, HONEY ROAST SPROUTS & CARROTS

BREADED SALMON AND SMOKED HADDOCK FISHCAKES WITH MORNAY SAUCE, SAUTEED GARDEN VEGETABLES AND CRISPY CAPERS

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

PEAR APPLE AND CHERRY CRUMBLE WITH WALNUT CRUMB AND WINTER SPICED CUSTARD

SWEET PASTRY TARTLET WITH RASPBERRY COMPOTE, LEMON POSSET AND WHITE CHOCOLATE CRUMB

AFTER EIGHT DARK CHOCOLATE MARQUISE WITH STRAWBERRY AND MINT SALAD AND MILK ICE CREAM

SALTED CARAMEL TREACLE TART AND MILK ICE CREAM

3 SCOOPS OF ICE CREAMS – (FROM DAIRY DREAMS OF CHURCHSTOKE): MILK (STRAIGHT FROM THE COW!); CHOCOLATE; STRAWBERRY; WHITE MINT & CHOC CHIP; RUM AND RAISIN; BUBBLEGUM; LEMON SORBET; CARAMEL CRUNCH

Merry Christmas!

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



The Lowfield Inn on Christmas Day

(£65.00 per person including coffee and mince pies)

(V) TRADITIONAL MINISTRONE SOUP WITH PESTO CREAM AND HOMEMADE FOCACCIA

CREAMY SEAFOOD BISQUE (COD, SMOKED HADDOCK, PRAWNS, CLAMS) WITH CRUSTY BREAD

DUCK LIVER & MADEIRA WINE PATE WITH CLARIFIED HERB BUTTER, FIG & APPLE CHUTNEY AND MELBA TOAST

CRAYFISH & PRAWN COCKTAIL, BLOODY MARY SAUCE, CELERY, AND ROAST TOMATOES WITH PAPRIKA CROUTONS

(V) SWEET POTATO, CHICKPEA & FETA HASHCAKES WITH BARLEY & BEETROOT SALAD, SOUR CREAM DRESSING AND SPRING ONIONS



ALL DISHES ARE SERVED WITH CREAMED LEEKS, BRAISED RED CABBAGE, SPROUTS & BABY ONIONS, CARROTS & PEAS

TRADITIONAL ROAST TURKEY, ROAST POTATOES & PARSNIPS AND TRADITIONAL TRIMMINGS

OR

TOPSIDE OF BEEF (SERVED PINK), MADEIRA SAUCE, ROASTED SHALLOTS, ROAST POTATOES

AND YORKSHIRE PUDDING

OR

(VE) FRUIT, NUT & HERB VEGAN BALLOTINE, ROAST POTATOES

(V) GOATS CHEESE AND ROAST PEPPER CANNELLONI TOPPED WITH CHUNKY PROVENÇALE SAUCE, PARMESAN AND SERVED WITH HERBED GARLIC NEW POTATOES

SLOW ROASTED BELLY PORK WITH STICKY FIG SAUCE AND WHOLEGRAIN MUSTARD MASH

PAN FRIED SEABASS WITH CREAMY BRAISED FENNEL, PARSLEY & LEMON PESTO, NEW POTATOES



TRADITIONAL CHRISTMAS PUDDING AND BRANDY SAUCE

TRIFLE WITH AMARETTO, RASPBERRIES, WHITE CHOCOLATE CUSTARD, CHANTILLY CREAM AND TOASTED ALMONDS

PEAR, APPLE & CHERRY CRUMBLE WITH WALNUT CRUMB AND WINTER SPICED CUSTARD

RICH CHOCOLATE MOCHA TORTE WITH CHERRY ETON MESS

SALTED CARAMEL TREACLE TART AND MILK ICE CREAM

3 SCOOPS OF ICE CREAMS – (FROM DAIRY DREAMS OF CHURCHSTOKE): MILK (STRAIGHT FROM THE COW!); CHOCOLATE; STRAWBERRY; WHITE MINT & CHOC CHIP; RUM AND RAISIN; BUBBLEGUM; LEMON SORBET; CARAMEL CRUNCH

New Year's Eve Celebration Menu

Great Value at £20 for 2 courses,

£25 for 3 courses

(V) TRADITIONAL MINISTRONE SOUP WITH PESTO CREAM AND HOMEMADE FOCACCIA

PULLED HAM HOCK AND CHICKEN VEGETABLE TERRINE WRAPPED IN SMOKED BACON, HOMEMADE PICCALILLI PUREE, TRIPLE SEEDED TOAST, AND PICKLED CUCUMBER

TRADITIONAL HAGGIS WITH NEEPS AND TATTIES AND RED WINE SAUCE

CREAMY SEAFOOD BISQUE (COD, SMOKED HADDOCK, PRAWNS, CLAMS) WITH CRUSTY BREAD

(V) INDIAN TRIO: VEGETABLE SAMOSA, ONION BHAJI, CAULIFLOWER PAKORA, CHILLI SAMBAL AND KACHUMBER CRISPY COCONUT PRAWNS WITH RICE & PINEAPPLE SALAD AND MANGO & CHILLI DIP



(V) GOATS CHEESE AND ROAST PEPPER CANNELLONI TOPPED WITH CHUNKY PROVENÇALE SAUCE, PARMESAN AND SERVED WITH PESTO BREAD AND MIXED SALAD

SLOW ROASTED BELLY PORK WITH STICKY FIG SAUCE AND WHOLEGRAIN MUSTARD MASH, ROAST CARROTS AND BRAISED SAVOY CABBAGE

SALMON, KING PRAWN & SPINACH MORNAY WITH NEW POTATOES AND SAUTEED BROAD BEANS, GREEN BEANS AND PEAS

BALLOTINE OF CHICKEN WRAPPED IN BACON AND STUFFED WITH SAUSAGEMEAT, RED WINE AND PEARL ONION SAUCE, CABBAGE PARCELS AND ROAST GARLIC & PARSLEY MASH

COD LOIN WRAPPED IN SERRANO HAM, WITH CHORIZO, WHITE BEAN AND TOMATO CASSOULET, NEW POTATOES, WILTED SPINACH AND MOJO VERDE



SPICED APPLE & RAISIN STRUDEL WITH VANILLA CUSTARD

RICH CHOCOLATE MOCHA TORTE WITH CHERRY ETON MESS

ORANGE AND CINNAMON CRÈME BRULEE WITH SHORTCAKE BISCUIT

CRANACHAN – OATS, RASPBERRIES, WHITE CHOCOLATE, WHISKY CREAM

CHEESEBOARD - MATURE CHEDDAR, SHROPSHIRE BLUE, BRIE, HOMEMADE CHUTNEY, BISCUITS, GRAPES AND CELERY

3 SCOOPS OF ICE CREAMS – (FROM DAIRY DREAMS OF CHURCHSTOKE): MILK (STRAIGHT FROM THE COW!); CHOCOLATE; STRAWBERRY; WHITE MINT & CHOC CHIP; RUM AND RAISIN; BUBBLEGUM; LEMON SORBET; CARAMEL CRUNCH