



# The Lowfield Inn

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

After such a strange couple of years we all need to let our hair down so we'd like to share with you our menus and plans for the Christmas period.

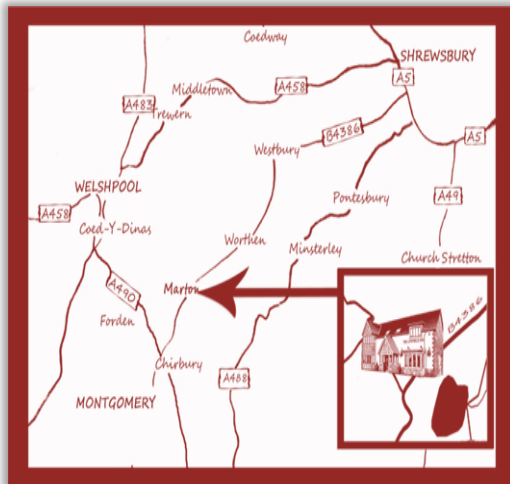
Whether it's a Christmas party or just a festive treat for two our menu has a great range of choices and is great value at £19.95 for 2 courses or £24.95 for 3 courses.

We will be celebrating the New Year in style with a great value special menu priced at just £22.50 for 2 courses or £27.50 for 3 courses, including music by the effervescent Dai Roberts – 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 £70 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)

£19.95 two courses, £24.95 three courses

### STARTERS

- (V) (GFR) CURRIED BUTTERNUT SQUASH SOUP WITH YOGHURT, SPICY CHICKPEAS AND NAAN BREAD
- (V) CRISPY BREADED SMOKED CHEDDAR AND MOZZERELLA HASHCAKES WITH ROMESCO SAUCE AND CRISPY CAPERS
- (GF) CRISPY HOISIN & SESAME BELLY PORK STRIPS WITH ASIAN RICE NOODLE & VEGETABLE SALAD AND SPICED CASHEWS
- (GFR) DUCK LIVER & MADEIRA WINE PATE WITH CLARIFIED HERB BUTTER, HOMEMADE CHUTNEY AND WARM TOAST
- (GF) CRISPY COD GOUJONS IN COCONUT AND LIME CRUMB, MANGO & PINEAPPLE SALSA, SWEET CHILLI DIP

### MAINS

- (GFR) TRADITIONAL ROAST TURKEY WITH GRAVY OR ROAST GAMMON WITH BRAISED LEEK, CIDER & WHOLEGRAIN MUSTARD CREAM SAUCE, ROAST POTATOES & PARSNIPS AND TRADITIONAL TRIMMINGS
- (V) GOATS CHEESE, ROSEMARY & BEETROOT WELLINGTON WITH TRADITIONAL VEGETABLES AND RED WINE GRAVY
- (GF) PAN FRIED SEABASS WITH CREAMY BRAISED FENNEL, PARSLEY & LEMON PESTO, NEW POTATOES, SAUTEED BROAD BEANS, GREEN BEANS & PEAS
- (GF) CHICKEN SUPREME WITH FONDANT POTATO, CREAMY WILD MUSHROOM SAUCE, CRISPY SERRANO HAM, HONEY ROAST CARROTS & SPROUT LEAVES
- (GF) WHOLE TROUT BAKED WITH LEMON & BROWN BUTTER, NEW POTATOES, COURGETTES, SUGAR SNAPS AND WATERCRESS, PICKLED FENNEL & RADISH SALAD

### PUDDINGS

- (GFR) TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE
- (GF) (V) ALMOND PRALINE CHOCOLATE MARQUISE WITH RASPBERRY COULIS AND MILK ICE CREAM
- (V) PEAR APPLE AND CHERRY CRUMBLE WITH WALNUT CRUMB AND WINTER SPICED CUSTARD
- (GFR) (V) LEMON POSSET RASPBERRY COMPOTE, WHITE CHOCOLATE CRUMB AND SHORTBREAD BISCUIT
- (V) PEAR FRANGIPAN TART, APRICOT & AMARETTO SYRUP, 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 on Christmas Day

(£70.00 per person including coffee and mince pies)

- (V) TRADITIONAL MINESTRONE SOUP WITH PESTO CREAM AND HOMEMADE FOCACCIA
- (GFR) CREAMY SEAFOOD CHOWDER (COD, SMOKED HADDOCK, PRAWNS, CLAMS) WITH CRUSTY BREAD
- (GFR) DUCK LIVER & MADEIRA WINE PATE WITH CLARIFIED HERB BUTTER, FIG & APPLE CHUTNEY AND MELBA TOAST
- (GFR) CRAYFISH & PRAWN COCKTAIL, BLOODY MARY SAUCE, CELERY, AND ROAST TOMATOES WITH PAPRIKA CROUTONS
- (V) CRISPY BREADED SMOKED CHEDDAR AND MOZZARELLA HASHCAKES WITH ROMESCO SAUCE AND CRISPY CAPERS



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

(GFR) TRADITIONAL ROAST TURKEY, ROAST POTATOES & PARSNIPS AND TRADITIONAL TRIMMINGS

OR

(GFR) 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, VEGETARIAN PARMESAN AND SERVED WITH HERBED GARLIC NEW POTATOES
- VENISON MEATLOAF WRAPPED IN BACON, WHOLEGRAIN MUSTARD MASH AND JUNIPER CREAM SAUCE
- (GF) PAN FRIED SEABASS WITH CREAMY BRAISED FENNEL, PARSLEY & LEMON PESTO, NEW POTATOES



(GFR) (V)TRADITIONAL CHRISTMAS PUDDING AND BRANDY SAUCE

(V) (GFR) TRIFLE WITH AMARETTO, RASPBERRIES, WHITE CHOCOLATE CUSTARD, CHANTILLY CREAM AND TOASTED ALMONDS

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

(V) RICH CHOCOLATE MOCHA TORTE WITH CHERRY ETON MESS

(V) PEAR FRANGIPAN TART, APRICOT & AMARETTO SYRUP, 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

(V) – Vegetarian (GF) – Gluten Free (GFR) – Gluten Free on Request

## New Year's Eve Celebration Menu

Great Value at £22.50 for 2 courses,

£27.50 for 3 courses including music by Dai Roberts!

- (V) (GFR) TRADITIONAL MINESTRONE SOUP WITH PESTO CREAM AND HOMEMADE FOCACCIA
- (GFR) PULLED HAM HOCK, CHICKEN & VEGETABLE TERRINE WRAPPED IN SMOKED BACON, HOMEMADE PICCALILLI PUREE, TOASTED CIABATTA AND PICKLED CUCUMBER
- TRADITIONAL HAGGIS WITH NEEPS AND TATTIES AND RED WINE SAUCE
- (GFR) CREAMY SEAFOOD CHOWDER (COD, SMOKED HADDOCK, PRAWNS, CLAMS) WITH CRUSTY BREAD
- (V) (GFR) INDIAN TRIO: VEGETABLE SAMOSA, ONION BHAJI, CAULIFLOWER PAKORA, CHILLI SAMBAL AND KACHUMBER

(GF) 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

VENISON MEATLOAF WRAPPED IN BACON, WHOLEGRAIN MUSTARD MASH, BRAISED RED CABBAGE AND JUNIPER CREAM SAUCE

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

BALLOTINE OF CHICKEN WRAPPED IN BACON AND STUFFED WITH CHESTNUTS & SAUSAGEMEAT, BURGUNDY SAUCE, CABBAGE PARCELS AND ROAST GARLIC & PARSLEY MASH

(GF) SMOKY CHORIZO & KING PRAWN PAELLA WITH CRISPY CALAMARI & SAMPHIRE



TOFFEE APPLE 'GRUNT' – CARAMEL APPLE, DATE & BLACKBERRY COMPOTE ALMOND COOKIE TOPPING AND VANILLA CUSTARD

RICH CHOCOLATE MOCHA TORTE WITH CHERRY ETON MESS

(GFR) KAHLUA AND WHITE CHOCOLATE CRÈME BRULEE WITH HOMEMADE CAFÉ NOIR BISCUIT

(GFR) CRANACHAN – OATS, RASPBERRIES, WHITE CHOCOLATE, WHISKY CREAM

(GFR) 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

(V) – Vegetarian (GF) – Gluten Free (GFR) – Gluten Free on Request