



The Lowfield Inn

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

No matter what is happening in the outside world, you'll always be able to relax at the Lowfield Inn. We'd like to share with you our menus and plans for the Christmas period.

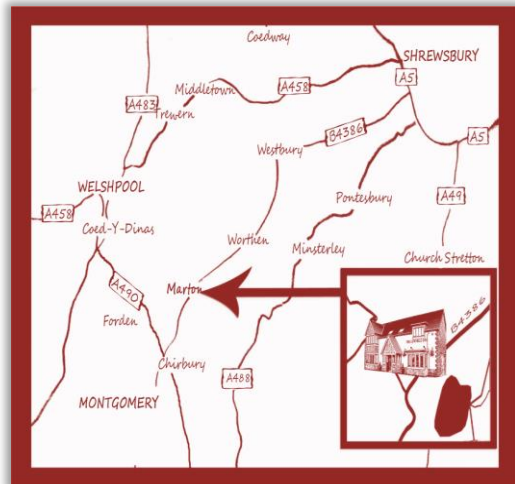
Whether it's a Christmas party or just a festive treat for two our menu has a great range of choices and is great value at £22.50 for 2 courses or £27.50 for 3 courses.

We will be celebrating the New Year in style with a great value special menu also priced at just £22.50 for 2 courses or £27.50 for 3 courses, including music by the amazing Rob Picken – 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 £75 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 until 24th December)
£22.50 two courses, £27.50 three courses

STARTERS

- (V) (GFR) INDIAN-SPICED CAULIFLOWER SOUP TOPPED WITH HOMEMADE PANEER AND CHILLI OIL. SERVED WITH A HOMEMADE CHAPATI
- (GFR) DUCK LIVER & PORT PATE WITH THYME BUTTER, CARROT & ORANGE CHUTNEY, CELERIAC REMOULADE AND MALTED TOAST
- (GFR) GRILLED SMOKED MACKEREL FILLET SERVED WITH CUCUMBER, SHALLOT & DILL SALSA. SMOKED PAPRIKA PALMIER AND HORSERADISH CRÈME FRAÎCHE
- BRAISED BEEF & SHALLOT CROQUETTES SERVED WITH FRESH ROCKET, GAME CHIPS AND HOMEMADE GARLIC AIOLI
- (V) PEA & MINT ARANCINI SERVED WITH BUTTERNUT SQUASH PUREE, BEETROOT CRISPS AND GOAT'S CHEESE CRUMB

MAINS

- (GFR) ROAST TURKEY SERVED WITH TRADITIONAL TRIMMINGS
- (V) CAMEMBERT & WALNUT TARTLET SERVED WITH SAUTEED ASPARAGUS, SPINACH, PEAS & LEEKS, CHARRED SHALLOT, CRANBERRY & PORT SAUCE AND ROASTED HERBED NEW POTATOES
- (GFR) SLOW-BRAISED OX CHEEK SERVED WITH BOURGUIGNON SAUCE, COLCANNON MASH, HORSERADISH DUMPLINGS, ROAST CARROTS AND FINE BEANS
- (GFR) PAN-FRIED SALMON FILLET SERVED ON SMOKED HADDOCK CULLEN SKINK WITH ROASTED GARLIC & CARAMELISED ONION BOULANGÈRE POTATOES, BUTTERED SAMPHIRE & KALE AND PARSLEY OIL
- (GFR) SLOW-ROAST PORK BELLY SERVED WITH APPLE MASH, SAUTEED KALE & CARROT RIBBONS, CRISPY CRACKLING AND WHITE ONION, CIDER & SAGE SAUCE. GARNISHED WITH APPLE CRISPS

PUDDINGS

- (V) APPLE & CINNAMON MILLE-FEUILLE. LAYERS OF PUFF PASTRY, APPLE PUREE AND CINNAMON CRÈME PÂTISSIER. SERVED WITH WARM FUDGE SAUCE AND APPLE CRISPS
- (GFR) PB&J DACQUOISE. MERINGUE DISCS FILLED WITH HOMEMADE PEANUT BUTTER, STRAWBERRY CHANTILLY CREAM AND STRAWBERRY JELLY. SERVED WITH CANDIED PEANUTS AND FRESH STRAWBERRIES
- (GFR) (V) DARK CHOCOLATE & COINTREAU CRÈME BRÛLÉE. SERVED WITH CANDIED ORANGE AND FLORENTINE BISCUIT
- (V) STICKY TOFFEE PUDDING WITH RUM-SOAKED CURRANTS, CARAMELISED PECANS, SPICED RUM CARAMEL SAUCE AND MILK ICE CREAM
- (V) (GFR) CHRISTMAS PUDDING WITH HOMEMADE BRANDY SAUCE

Merry Christmas!

Lowfield Inn, Marton, Shropshire SY21 8JX (01743) 891313 www.lowfieldinn.com lowfieldinn@hotmail.com



The Lowfield Inn on Christmas Day

(£75.00 per person including coffee and mince pies)

(V) (GFR) ROASTED TOMATO & RED PEPPER SOUP. FRESH BASIL, HOMEMADE ROASTED GARLIC CROUTONS, FOCACCIA BREAD

(GFR) PULLED HAM, GREEN BEAN & PEPPER TERRINE, CARROT CHUTNEY, PEA PUREE, CIABATTA, PORK CRACKLING

(GFR) LEMON & DILL MARINATED KING PRAWNS, TOASTED ENGLISH MUFFIN, BLOODY MARY SAUCE, PEA SHOOTS

VENISON RAVIOLO, BEETROOT PUREE, GAME CHIPS, ROCKET, RED WINE SAUCE

(V) BREADED FETA & SALTBAKED BEETROOT SALAD, TOASTED WALNUTS, RAISINS AND BLOOD ORANGE DRESSING



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) ROAST BEEF (SERVED PINK), BOURGUIGNON SAUCE, ROAST POTATOES AND YORKSHIRE PUDDING

OR

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

(V) CAMEMBERT & WALNUT TARTLET SERVED WITH SAUTÉED ASPARAGUS AND ROASTED HERBED NEW POTATOES

(GFR) SLOW-ROAST PORK BELLY SERVED WITH APPLE MASH, CRISPY CRACKLING AND A WHITE ONION, CIDER & SAGE SAUCE. GARNISHED WITH APPLE CRISPS

(GFR) PAN-FRIED SALMON FILLET SERVED ON SMOKED HADDOCK CULLEN SKINK, ROASTED GARLIC & CARAMELISED ONION BOULANGÈRE POTATOES AND PARSLEY OIL



(V) PEAR POACHED IN WHITE WINE & WINTER SPICES WITH WHISKY & LEMON BUTTERED BRIOCHE TOAST, CANDIED ORANGE, GRANOLA CRUMB

LEMON, RASPBERRY & WHITE CHOCOLATE TRIFLE - LEMON SWISS ROLL, RASPBERRY JELLY, WHITE CHOCOLATE CUSTARD, ALMOND CHANTILLY, RASPBERRY & ALMOND MACAROONS

(V) STICKY TOFFEE PUDDING WITH RUM-SOAKED CURRANTS, CARAMELISED PECANS, SPICED RUM CARAMEL SAUCE & MILK ICE CREAM

(V) (GFR) CHOCOLATE MERINGUE PAVLOVA, ORANGES, SWEET CRANBERRIES AND CHOCOLATE CHIP CHANTILLY CREAM

(V) (GFR) CHRISTMAS PUDDING WITH HOMEMADE BRANDY SAUCE

New Year's Eve Celebration Menu

Great Value at £22.50 for 2 courses,

£27.50 for 3 courses including music by Rob Picken!

(V) (GFR) MUSHROOM, CHESTNUT & THYME SOUP, TOASTED HAZELNUTS & TRUFFLE OIL, FRESH BREAD

(GFR) HOME-SMOKED SALMON PATE, PICKLED RED ONION & APPLE SLAW, CHARRED HOMEMADE SOURDOUGH BREAD, WATERCRESS AIOLI

(GFR) POTTED SHREDDED HAM, CARROT CHUTNEY, PEA PUREE, PORK CRACKLING, TOASTED CIABATTA

(GFR) PAN FRIED HAGGIS, CHARGILLED PEAR, CAULIFLOWER PUREE, RICH RED WINE SAUCE AND GAME CHIPS

(V) BREADED FETA & SALTBAKED BEETROOT SALAD, WITH TOASTED WALNUTS, RAISINS AND BLOOD ORANGE DRESSING

(GFR) THAI FISHCAKES SERVED WITH A THAI MASSAMAN CURRY BROTH, CORIANDER OIL & TOASTED PEANUTS AND FRESH CHILLI



(V) (GFR) SPICED ROASTED CAULIFLOWER, CURRIED COCONUT SAUCE, PEANUT SATAY GREEN BEANS, FRESH POMEGRANATE, SAAG ALOO POTATO CAKE AND POPPADOM

TERIYAKI MARINATED LAMB RUMP, MISO & SPRING ONION MASHED POTATO, GARLIC & SOY FRIED TENDERSTEM & PAK CHOI, PICKLED BLACKBERRIES AND PLUM & RED WINE SAUCE (£3 SUPPLEMENT)

(GFR) PLAICE FILLETS EN PAPILOTE COOKED IN TARRAGON & ROAST GARLIC BUTTER. SMOKED HADDOCK RISOTTO, PICKLED FENNEL, ROCKET & ROASTED CHERRY TOMATO SALAD

BRAISED SHIN OF BEEF WELLINGTON, RED WINE & CAPER SAUCE, CHAMP MASH, HONEY GLAZED CARROTS & SPROUT LEAVES, CRISPY BACON, HORSERADISH DUMPLING

(GFR) LEMON & HERB CRUSTED HADDOCK LOIN. SERVED WITH A PRAWN, MUSSEL & POTATO CHOWDER AND SPINACH & KALE SAUTÉED IN PAPRIKA BUTTER



(V) SALTED CARAMEL TORTE, PEANUT & BISCUIT BASE, CARAMEL SAUCE

(V) GINGER & DARK CHOCOLATE TART. GINGER PASTRY, DARK CHOCOLATE GANACHE FILLING, STEM GINGER ICE CREAM AND CHOCOLATE SAUCE

(V) POACHED PEAR WITH WHISKY & LEMON BUTTERED BRIOCHE TOAST, CANDIED ORANGE AND GRANOLA CRUMB

(V) (GFR) BLUEBERRY PARFAIT, TUILE, LEMON CURD, CANDIED LEMONS, CANDIED STRAWBERRIES

(V) APPLE & BLACKBERRY CRUMBLE, PEAR CRISPS AND WINTER-SPICED CUSTARD

LEMON, RASPBERRY & WHITE CHOCOLATE TRIFLE - LEMON SWISS ROLL, RASPBERRY JELLY, WHITE CHOCOLATE CUSTARD, AMARETTO CHANTILLY, RASPBERRY & ALMOND MACAROONS

(V) – Vegetarian (GFR) – Gluten Free on Request (VE) - Vegan