



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.

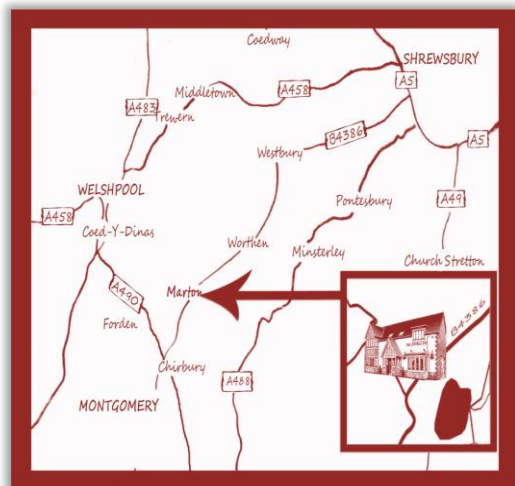
Whether it's a Christmas party or just a festive treat for two our menu has a great range of choices and we've 'frozen' (pun intended) our prices from last year at £22.50 for 2 courses or £27.50 for 3 courses.

We will be celebrating the New Year with a great value special menu also priced at just £22.50 for 2 courses or £27.50 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 £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

- (VER) (GFR) TRADITIONAL WARMING MINISTRONE SOUP WITH FOCACCIA BREAD
- (GFR) DUCK LIVER & COINTREAU PATE WITH SAGE BUTTER, HOMEMADE CHUTNEY, DRESSED ROCKET, WATERCRESS & MANDARIN SALAD AND MALTED TOAST
- FISH AND CHIPS – CRISPY BEER BATTERED COD GOUJONS, SAUTEED POTATOES, HOMEMADE TARTARE SAUCE AND PEA PUREE
- (GFR) CHICKEN SATAY – MARINATED CHICKEN BREAST KEBABS WITH CASHEW DIPPING SAUCE AND ORIENTAL SALAD
- (V) FIELD MUSHROOM STUFFED WITH BLUE CHEESE & CHEDDAR RAREBIT, BEETROOT RELISH AND DRESSED ENDIVE WITH TOASTED WALNUTS

MAINS

- (GFR) ROAST TURKEY SERVED WITH SAUSAGE & SAGE STUFFING AND TRADITIONAL TRIMMINGS
- (V) (VER) NUT, FRUIT & HERB VEGAN BALLOTINE SERVED WITH RED WINE SAUCE AND TRADITIONAL TRIMMINGS
- (GFR) ROAST CHICKEN SUPREME WITH CREAMY WILD MUSHROOM AND MARSALA WINE SAUCE, FONDANT POTATO, ROASTED CARROTS AND SAUTEED GREENS
- (GFR) HERB CRUSTED ROASTED COD LOIN WITH WILTED SPINACH AND A THREE BEAN FABADA WITH TOMATOES, RED ONIONS & CHORIZO. SERVED WITH PAPRIKA WAFFLE CRISPS.
- (GFR) SLOW-ROAST PORK BELLY SERVED WITH CARAMELISED ONION MASH, SCRUMPY CIDER GRAVY, ROAST CARROTS, APPLE SALSA AND CHARRED KALE LEAVES

PUDDINGS

- (V) (GFR) DARK CHOCOLATE MARQUISE WITH ORANGE SORBET AND SWEETENED CRANBERRIES AND MANDARINS
- (V) WARM APPLE & BUTTERSCOTCH CRUMBLE WITH MILK ICE CREAM OR SPICED CUSTARD
- (V) STICKY TREACLE TART WITH HOMEMADE STEM GINGER ICE CREAM AND RUM-SOAKED RAISINS
- (V) (GFR) POACHED PEAR PAVLOVA WITH HAZELNUT CHANTILLY, TOASTED ALMONDS AND CHOCOLATE SAUCE
- (V) (GFR) CHRISTMAS PUDDING WITH HOMEMADE BRANDY SAUCE

Merry Christmas!



The Lowfield Inn on Christmas Day

(£75.00 per person including coffee and mince pies)

(V) (GFR) BROCCOLI & BLUE CHEESE SOUP WITH SOURDOUGH BREAD

(GFR) DUCK LIVER & COINTREAU PATE WITH SAGE BUTTER, HOMEMADE CHUTNEY, DRESSED ROCKET, WATERCRESS & MANDARIN SALAD AND MALTED TOAST

(GFR) KING PRAWN AND CRAYFISH COCKTAIL, BLOODY MARY SAUCE, HOMEMADE CELERY BREAD AND BUTTER

(GFR) BRUSCHETTA WITH HORSERADISH CRÈME FRAICHE, CARPACCIO OF BEEF, RED ONIONS AND CRISPY CAPERS

(V) ARANCINI – CRISPY BREADED RISSOTO BALLS FILLED WITH MOZZARELLA & SUN-DRIED TOMATOES WITH CHARD SALAD AND PESTO 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) (GFR) PORTOBELLO MUSHROOM, SHROPSHIRE BLUE AND CARAMELISED RED ONION WELLINGTON WITH ROASTED NEW POTATOES AND CREAMY WILD MUSHROOM SAUCE

(GFR) SLOW-ROAST PORK BELLY SERVED WITH CARMELISED ONION MASH, SCRUMPY CIDER GRAVY

(GFR) PAN FRIED SEABASS WITH CREAMY WHITE WINE AND PRAWN SAUCE, FONDANT POTATOES



(V) (GFR) DARK CHOCOLATE MARQUISE WITH CARMELISED FIGS, CHERRY ICE CREAM AND FIGGY CRISPS

(V) WARM APPLE & BUTTERSCOTCH CRUMBLE WITH MILK ICE CREAM OR SPICED CUSTARD

(V) STICKY TOFFEE PUDDING WITH RUM-SOAKED RAISINS, CARMELISED PECANS, SPICED RUM CARAMEL SAUCE & CLOTTED CREAM ICE CREAM

(V) (GFR) POACHED PEAR PAVLOVA WITH HAZELNUT CHANTILLY, TOASTED ALMONDS AND CHOCOLATE SAUCE

(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

(V) (GFR) TRADITIONAL FRENCH ONION SOUP WITH CHEESE CROUTON

(GFR) SMOKED MACKEREL PATE ON TOASTED SOURDOUGH WITH PICKLED CUCUMBER & GRAPE SALAD

(GFR) BRUSCHETTA WITH HORSERADISH CRÈME FRAICHE, CARPACCIO OF BEEF, RED ONIONS AND CRISPY CAPERS

(GFR) PAN FRIED HAGGIS, NEEPS AND TATTIES, RICH RED WINE SAUCE AND GAME CHIPS

(V) ARANCINI – CRISPY BREADED RISSOTO BALLS FILLED WITH MOZZARELLA & SUN-DRIED TOMATOES WITH A BASIL PESTO DIP AND HERB SALAD

(GFR) THAI FISHCAKE SERVED WITH JASMINE STICKY RICE, THAI YELLOW CURRY SAUCE AND CORIANDER, CHILLI, SPRING ONION AND CASHEW NUT SALAD



(V) (GFR) FIELD MUSHROOM, GOATS CHEESE AND BEETROOT WELLINGTON WITH ROASTED HERBED NEW POTATOES, ROAST CARROTS, TENDERSTEM BROCCOLI AND APPLE & SCRUMPY CIDER SAUCE

TERIYAKI MARINATED DUCK BREAST ROASTED UNTIL PINK, WITH VEGETABLE NOODLES IN A LIGHT HOISIN SAUCE AND CHARGRILLED PLUMS

(GFR) FISH GUMBO – SALMON, COD, PRAWNS, CHORIZO AND MUSSELS IN A SPICY NEW ORLEANS STYLE TOMATO BROTH WITH CORNBREAD CROUTONS AND A SIDE OF COLLARED GREENS

FORERIB OF BEEF SLOWLY BRAISED IN GUINNESS AND RED WINE WITH GAMMON LARDONS, HORSERADISH DUMPLING, ROSEMARY ROAST POTATOES, ROAST CARROTS AND CRISPY KALE

(GFR) PAN FRIED SEABASS WITH VIERGE SAUCE, DAUPHINOISE POTATOES, BALSAMIC ROASTED TOMATOES AND GREEN BEANS



(V) CHOCOLATE BROWNIE WITH CARMELISED FIGS, BISCOFFI ICE CREAM AND FIGGY CRISPS

(V) CLASSIC STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE, POURING CREAM AND CANDIED WALNUTS

(V) BOURBON-POACHED PEACH CHEESECAKE, GRILLED PEACHES, CINNAMON STREUSEL CRUMB, MILK ICE CREAM

(V) (GFR) BLACK FOREST CRANACHAN – CHERRIES COMPOTE, CHANTILLY CREAM, TOASTED OATS, CHERRY BRANDY AND CHOCOLATE SHAVINGS

(V) (GFR) CHRISTMAS PUDDING WITH HOMEMADE BRANDY SAUCE – IN CASE YOU HAVEN'T HAD ENOUGH ALREADY

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