



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.

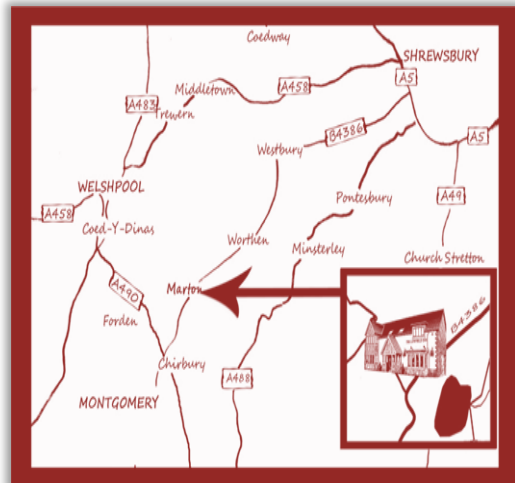
Whether it's a Christmas party or just a festive treat for two our menu has a great range of choices at £24.50 for 2 courses or £29.50 for 3 courses.

We will be celebrating the New Year with a great value special menu also priced at just £24.50 for 2 courses or £29.50 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 AND DRINKS ON CHRISTMAS DAY FROM 11.30AM TO 3PM AT £80 PER HEAD INCLUDING COFFEE AND MINCE PIES. 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)
£24.50 two courses, £29.50 three courses

STARTERS

(VER) (GFR) VEGETARIAN RICH FRENCH ONION SOUP WITH CHEESY CROUTE

(GFR) TRADITIONAL ARDENNES PATE, PLUM CHUTNEY, HOMEMADE PICKLES, WATERCRESS & WARM BAGUETTE

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

(GFR) CRISPY CANTONESE-STYLE CHICKEN WINGS IN STICKY HONEY AND SESAME SAUCE WITH SPICY ORIENTAL SLAW

(V) POLISH-STYLE POTATO PANCAKES FILLED WITH CREAMY WILD MUSHROOMS AND SPINACH WITH CRANBERRY RELISH AND BEETROOT CRISPS

MAINS

(GFR) ROAST TURKEY SERVED WITH SAUSAGE & SAGE STUFFING AND TRADITIONAL TRIMMINGS

(V) (VER) (GFR) NUT, FRUIT & HERB VEGAN BALLOTINE SERVED WITH RED WINE SAUCE AND TRADITIONAL TRIMMINGS

(GFR) RICH VENISON MEATLOAF WRAPPED IN BACON WITH RED WINE, JUNIPER AND CRANBERRY SAUCE, SPICED RED CABBAGE, GREEN LENTIL MASH AND SCORCHED KALE

(GFR) CREAMY FISH & SEAFOOD CHOWDER – SMOKED HADDOCK, COD, PRAWNS, MUSSELS, SAFFRON, POTATOES, SWEETCORN & BACON WITH BUTTERED SAMPHIRE, GRILLED SCALLOPS AND WARM BAGUETTE

BALMORAL CHICKEN – ROASTED CHICKEN BREAST STUFFED WITH HAGGIS, WRAPPED IN BACON WITH CREAMY WHISKY SAUCE, ROOT VEGETABLE TERRINE, CHARRED TENDERSTEM BROCCOLI AND PARSNIP CRISPS

(V) GOATS CHEESE MILANESE – CRISPY BREADED GOATS CHEESE WITH LINGUINE IN A RICH TOMATO SAUCE TOPPED WITH BLACK OLIVE & BASIL PESTO AND HERBED ITALIAN BREADSTICKS

PUDDINGS

(V) GINGERBREAD AND CHOCOLATE TART – RICH & CREAMY CHOCOLATE GANACHE ON GINGERBREAD PASTRY WITH STEM GINGER ICE CREAM

(V) (GFR) ORANGE & ALMOND PAVLOVA – ALMOND MERINGUE WITH ORANGE CHANTILLY CREAM, MANDARIN COMPOTE AND SWEETENED CRANBERRIES

(V) (GFR) WARM APPLE & FIG GRUNT (SIMILAR TO CRUMBLE) WITH WINTER SPICED CUSTARD

(V) BOURBON-POACHED PEACH CHEESECAKE SERVED WITH CINNAMON STREUSEL AND MILK ICE CREAM

(V) (GFR) FROZEN HAZELNUT PARFAIT WITH POACHED PEAR AND TOASTED BRIOCHE WITH HAZELNUT CRUMB

(V) (GFR) CHRISTMAS PUDDING WITH HOMEMADE CRANBERRY JAM AND BRANDY SAUCE

Merry Christmas!

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The Lowfield Inn on Christmas Day

(£80.00 per person including coffee and mince pies)

(V) (GFR) CURRIED CAULIFLOWER SOUP WITH HOMEMADE CORIANDER NAAN BREAD

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

(GFR) PAN FRIED SEABASS FILLET ON A ROSTI POTATO WITH SMOOTH SALSA VERDE, WATERCRESS PUREE AND ROASTED TOMATOES

PULLED BRAISED BEEF CROQUETTES WITH HORSERADISH POMME PUREE, CRISPY KALE AND GAME CHIPS

(V) (VER) (GFR) CREAMY WILD MUSHROOM STROGANOFF ON SAGE BUTTERED SOURDOUGH WITH CHIVE OIL AND MUSHROOM CRISPS



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), MADEIRA CREAM SAUCE, ROAST POTATOES AND YORKSHIRE PUDDING

OR

(GFR) (V) (VER) NUT, FRUIT & HERB VEGAN BALLOTINE, ROAST POTATOES

(V) POACHED PEAR, SHROPSHIRE BLUE CHEESE AND HAZELNUT WELLINGTON WITH WINTER SPICED PEAR PUREE AND ROSEMARY ROASTED NEW POTATOES

(GFR) SLOW ROASTED BELLY PORK, SAGE & PUY LENTIL MASH, TOFFEE APPLE PUREE, PUFFED CRACKLING AND MADEIRA CREAM SAUCE

(GFR) PAN FRIED SEABREAM WITH CREAMY WHITE WINE & SAFFRON SEAFOOD SAUCE AND FONDANT POTATO



WHITE CHOCOLATE, RASPBERRY & AMARETTO TRIFLE WITH FLORENTINE BISCUIT

(V) CHOCOLATE & BAILEYS MOUSSE ON CHOCOLATE SWISS ROLL WITH CANDIED WALNUTS

(V) (GFR) ORANGE & ALMOND PAVLOVA – ALMOND MERINGUE WITH ORANGE CHANTILLY CREAM, MANDARIN COMPOTE AND SWEETENED CRANBERRIES

(V) (GFR) CHRISTMAS PUDDING WITH HOMEMADE CRANBERRY JAM AND BRANDY SAUCE

(V) (GFR) WARM APPLE & FIG GRUNT (SIMILAR TO CRUMBLE) WITH WINTER SPICED CUSTARD

New Year's Eve Celebration Menu

Great Value at £24.50 for 2 courses, £29.50 for 3 courses

(V) (GFR) VEGETARIAN SOUTH INDIAN MULLIGATAWNY SOUP WITH HOMEMADE NAAN BREAD

(GFR) FRESH MUSSELS IN A SPICY TOMATO, NDUJA SAUSAGE, BACON & SPINACH SAUCE WITH WARM BAGUETTE

(GFR) PHEASANT, DUCK LIVER & COINTREAU PATE WITH SAGE BUTTER, PLUM CHUTNEY, DRESSED ROCKET, WATERCRESS & MANDARIN SALAD AND RYE TOASTS

(VGR) PAN FRIED HAGGIS, BUBBLE & SQUEAK, RICH RED WINE SAUCE AND GAME CHIPS (VEGETARIAN VERSION AVAILABLE!)

(V) HOT CHEESEBOARD – CRISPY BREADED BRIE, CAMEMBERT, MOZZARELLA AND CHEDDAR WITH WARM CRANBERRY AND MULLED WINE DIP WITH WATERCRESS, WALNUT, GRAPE & CELERY SALAD

(GFR) KING PRAWN, CRAYFISH AND TRIO OF MELON WITH RAINBOW CHARD, THOUSAND ISLAND SAUCE AND BUTTERED SOURDOUGH BREAD



(V) POACHED PEAR, SHROPSHIRE BLUE CHEESE AND HAZELNUT WELLINGTON WITH WINTER SPICED PEAR PUREE, ROSEMARY ROAST NEW POTATOES AND SAVOY CABBAGE PARCEL STUFFED WITH LEEKS, CABBAGE & CARROTS

FORERIB OF BEEF BRAISED WITH BABY ONIONS IN RED WINE & GUINNESS WITH HORSERADISH DUCHESS POTATO, PURPLE SPROUTING BROCCOLI AND BUTTERED CARROT RIBBONS

CORIANDER & LIME INFUSED COD LOIN IN CRISPY PANKO AND SESAME BREADCRUMBS WITH KATSU SAUCE, CUCUMBER & CARROT RIBBONS, FLAKED NORI AND STICKY LEMONGRASS & COCONUT RICE GARNISHED WITH LOTUS ROOT CRISPS

(GFR) SLOW ROASTED BELLY PORK, SAGE & CARAMELISED ONION MASH, SCORCHED KALE, HONEY ROAST CHANTENAY CARROTS, TOFFEE APPLE PUREE, PUFFED CRACKLING

BALMORAL CHICKEN – ROASTED CHICKEN BREAST STUFFED WITH HAGGIS, WRAPPED IN BACON WITH CREAMY WHISKY SAUCE, ROOT VEGETABLE TERRINE, CHARRED TENDERSTEM BROCCOLI AND PARSNIP CRISPS

(GFR) PAN FRIED BASIL CRUSTED SEA BREAM, SEARED POLENTA, ROASTED VINE TOMATOES, CAPER BUTTERED GREENS AND LIMONCELLO CREAM SAUCE



(V) MILLIONAIRE COOKIE DOUGH – CHOC CHIP COOKIE DOUGH, CARAMEL DULCE DE LECHE, CHOCOLATE GANACHE & MILK ICE CREAM

(V) PECAN CHEESECAKE, RUM CARAMEL GANACHE, RUM-SOAKED RAISINS AND MILK ICE CREAM

(GFR) LEMON & BLACKBERRY PANNA COTTA WITH THYME TUILE, LEMON CURD AND MERINGUE SHARDS

(V) (GFR) FROZEN HAZELNUT PARFAIT WITH POACHED PEAR AND TOASTED BRIOCHE WITH HAZELNUT CRUMB

(V) APPLE, GINGER & ALMOND STEAMED PUDDING WITH MILK ICE CREAM AND CARAMEL SAUCE

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

(V) – Vegetarian (VGR) - Vegetarian on Request (GFR) – Gluten Free on Request (VER) – Vegan on request