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.

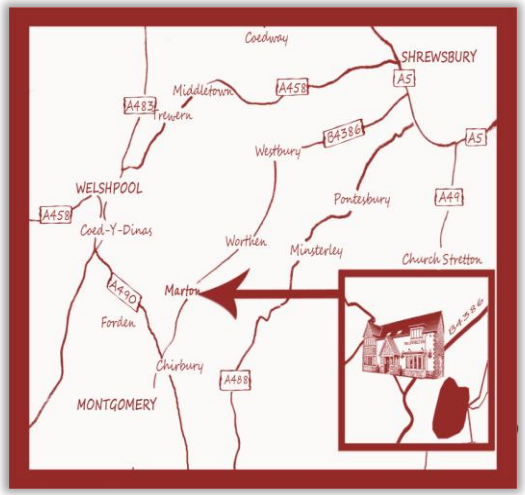
Whether it's a Christmas party or just a festive treat for two our menu has a great range of choices and we've frozen prices at just £26.50 for 2 courses or £31.50 for 3 courses.

We will be celebrating the New Year with a great value special menu also priced at just £26.50 for 2 courses or £31.50 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 £95 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)

£26.50 two courses, £31.50 three courses

STARTERS

(v) (GFONRQ) BLUE CHEESE AND BROCCOLI SOUP AND HOMEMADE BREAD

(GFONRQ) PRESSED CHICKEN, LEEK & APRICOT TERRINE WITH SPICED CARROT CHUTNEY AND CHARGRILLED CIABATTA

(V) SUPPLI ALLA ROMANA – TOMATO & STRINGY MOZZARELLA RICE CROQUETTES WITH RICOTTA & COURGETTE DIP AND A DRESSED HERB SALAD

(GFONRQ) PAN-FRIED SALMON FILLET WITH FONDANT POTATO, BEETROOT PUREE, PICKLED CUCUMBER AND DILL SALSA

(GFONRQ) CREAMY SMOKED HADDOCK, BACON, SPINACH & POTATO GRATIN WITH WARM BAGUETTE FOR DIPPING

(GFONRQ) DUCK YUK SUNG – CRISPY SHREDDED DUCK IN A LETTUCE WRAP WITH HOISIN SAUCE AND CUCUMBER, SPRING ONION & CORIANDER DRESSING

MAINS

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

(V) (VEONRQ) (GFONRQ) NUT, FRUIT & HERB VEGAN BALLOTINE WRAPPED IN CRISPY PUFF PASTRY SERVED WITH CREAMY WILD MUSHROOM SAUCE AND TRADITIONAL TRIMMINGS

(GFONRQ) LAMB HOTPOT – LAMB SLOWLY BRAISED WITH ROOT VEGETABLES, RED WINE & ROSEMARY TOPPED WITH CRISPY SLICED POTATOES SERVED WITH MINTED GREENS AND ROASTED CARROTS

(V) (GFONRQ) THAI GREEN CURRY – MIXED ORIENTAL VEGETABLES IN BROTH WITH STICKY JASMINE RICE, CHILLIES, CORIANDER, POMEGRANATE SEEDS & SPRING ONIONS WITH A BOWL OF THAI CRACKERS ON THE SIDE

(GFONRQ) TROUT ALMONDINE – PAN FRIED TROUT WITH ALMOND CRUST – LYONNAISE POTATOES, FRICASSEE OF WINTER VEGETABLES, ALMOND BROWN BUTTER, CRISPY BEETROOT AND SAMPHIRE

(GFONRQ) ROAST CHICKEN SUPREME WITH CHASSEUR SAUCE, HERBED BYRON POTATO, BUTTERED KALE AND CARROT RIBBONS, CRISPY BACON SHARDS

(GFONRQ) GOAN FISH CURRY – POACHED HAKE, MEDIUM SPICED TOMATO & COCONUT SAUCE, SPRING ONION BASMATI RICE, CRISPY 'BIRISTA' ONIONS, CHARGRILLED WHOLE PRAWN AND A SIDE OF SAAG ALOO

PUDDINGS

(V) (GFONRQ) CHOCOLATE ORANGE CRÈME BRULEE WITH VIENNESE BISCUIT AND CANDIED ORANGE

(V) PARIS BREST – CHOUX PASTRY FILLED WITH TOASTED ALMOND & PRALINE CREAM, CARAMEL SAUCE AND MILK ICE CREAM

(V) (VEONRQ) HOT APPLE & PLUM CRUMBLE WITH GRANOLA TOPPING, WINTER SPICED CUSTARD OR MILK ICE CREAM

(V) (GFONRQ) BLACKBERRY PARFAIT, SET CUSTARD, APPLE SPONGE, POACHED BLACKBERRIES AND HONEYCOMB

(V) (GFONRQ) RASPBERRY & WHITE CHOCOLATE DACQUOISE – MERINGUE, RASPBERRY COMPOTE AND WHITE CHOCOLATE CHANTILLY CREAM

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

Merry Christmas!

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The Lowfield Inn on Christmas Day

(£95.00 per person including coffee and mince pies)

(VGONRQ) (GFONRQ) FRENCH ONION SOUP WITH MELTED GRUYERE CROUTON

(GFONRQ) TANDOORI-SPICED CHICKEN THIGH WITH CHILLI, TOMATO & GINGER SAMBAL, PINEAPPLE KACHUMBER AND MINI POPPADOMS

(GFONRQ) CLASSIC COQUILLES ST JACQUES – SCALLOPS, PRAWNS & COD IN A CREAMY MUSHROOM SAUCE TOPPED WITH CHEESY MASHED POTATOES, BREADCRUMBS AND SAMPHIRE

(GFONRQ) PORK, CHICKEN & CIDER PATE ON SOURDOUGH TOAST WITH CARAMELISED APPLE CHUTNEY AND PICKLED CUCUMBER

(V) HOMEMADE TORTELLINI WITH WILD MUSHROOMS & SAGE, CREAMY WILD GARLIC SAUCE

(GFONRQ) PAN FRIED SEABASS WITH POMMES DAUPHINE, BEARNAISE SAUCE AND SMOOTH SALSA VERDE

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

(GFonRQ) TRADITIONAL ROAST TURKEY, ROAST POTATOES & PARSNIPS AND TRADITIONAL TRIMMINGS
OR
(GFonRQ) ROAST BEEF (SERVED PINK), BORDELAISE SAUCE **OR** TRADITIONAL GRAVY, ROAST POTATOES AND YORKSHIRE PUDDING
OR
(GFonRQ) (V) (VEonRQ) NUT, FRUIT & HERB VEGAN BALLOTINE WRAPPED IN CRISPY PUFF PASTRY, ROAST POTATOES

(GFONRQ) SPATCHCOCK WHOLE ROASTED POUSSIN, CHASSEUR SAUCE, DAUPHINOISE POTATOES

(V) VEGETARIAN WELLINGTON – SHROPSHIRE BLUE CHEESE, POACHED PEAR & WALNUTS IN PUFF PASTRY WITH SHREWSBURY SAUCE AND LYONNAISE POTATOES

(GFONRQ) PAN FRIED FILLET OF PLAICE, CREAMY PRAWN, CRAYFISH & SAFFRON SAUCE, MARQUISE POTATO

(V) ST CLEMENT'S TRIFLE – LEMON SPONGE, ORANGE JELLY, WHITE CHOCOLATE CUSTARD, LIME CHANTILLY CREAM AND LANGUE DE CHAT BISCUIT

(V) (GFONRQ) HOT TOFFEE APPLE CRUMBLE WITH GINGERBREAD TOPPING AND CUSTARD OR MILK ICE CREAM

(V) (GFONRQ) RASPBERRY & WHITE CHOCOLATE DACQUOISE – MERINGUE, RASPBERRY COMPOTE AND WHITE CHOCOLATE CHANTILLY CREAM

(V) HOT PLUM SPONGE WITH STICKY FIG SAUCE AND HOMEMADE WHISKY & SULTANA ICE CREAM

(V) (GFONRQ) CHOCOLATE ORANGE CRÈME BRULEE WITH FLORENTINE BISCUIT AND CANDIED ORANGE

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

New Year's Eve Celebration Menu

Great Value at £26.50 for 2 courses, £31.50 for 3 courses

(GFONRQ) HOMEMADE CHICKEN NOODLE SOUP WITH PRAWN TOASTS

TRADITIONAL HAGGIS WITH CRISPY BUBBLE & SQUEAK HASH CAKE, WHISKY SAUCE AND PARSNIP CRISPS

(GFONRQ) TANDOORI-SPICED CHICKEN THIGH WITH CHILLI, TOMATO & GINGER SAMBAL, PINEAPPLE KACHUMBER AND MINI POPPADOMS

(V) STICKY MUSHROOM & HOISIN BAO BUNS WITH KIMCHI SALAD AND CRISPY 5 SPICE KALE LEAVES

BREADCRUMBED HAKE, PRAWN & CHERVIL FISHCAKE, CREAMY FRICASSEE OF PEAS, BROAD BEANS & SPRING ONIONS, PICKLED SHALLOT RINGS

(GFONRQ) PAN FRIED SEABASS WITH POMMES DAUPHINE AND PUTTANESCA SAUCE AND GREMOLATA

(V) CONCHIGLIONI PASTA SHELLS WITH GOATS CHEESE & CONFIT GARLIC SAUCE, SPINACH POLPETTES, WALNUT & BEETROOT CRUMBLE

BALLOTINE OF SLOW BRAISED BEEF SHIN WITH GUINNESS SAUCE, COLCANNON CABBAGE PARCELS, ROAST CHANTENAY CARROTS, MUSTARD AND HERB DUMPLING

(GFONRQ) SPATCHCOCK WHOLE ROASTED POUSSIN, SHREWSBURY SAUCE, DAUPHINOISE POTATOES, BRAISED LEEKS AND ROAST CARROTS

(GFONRQ) CHARGRILLED PORK RIBEYE STEAK (SERVED PINK) WITH CHARCUTIERE SAUCE, BLACK PUDDING MASHED POTATO, WILTED SPINACH, BALSAMIC ROAST TOMATOES AND WAFFLE CHIPS

(GFONRQ) LIGHT CRISPY BATTERED PLAICE, BENOIT SAUCE (CIDER, CRÈME FRAICHE AND MUSSEL), PETIT POIS A LA FRANCOISE, DILL CRUSHED NEW POTATOES

TERIYAKI MARINATED SALMON FILLET IN A BOWL OF UDON NOODLES, GOCHUJANG BROTH, SOY-STAINED EGG, MIXED ASIAN VEGETABLES AND PICKLED GINGER

(GFONRQ) (V) CHOCOLATE AND AFTER EIGHT MINT MARQUISE WITH BAKED RASPBERRIES AND RASPBERRY SORBET

(V) MILLIONAIRE CHEESECAKE – BOURBON BISCUIT BASE, DULCE DE LECHE CHEESECAKE, DARK CHOCOLATE GANACHE AND PEANUT ICE CREAM

(V) (GFONRQ) ST CLEMENT'S PAVLOVA - MERINGUE NEST FILLED WITH LEMON CURD, LIME CHANTILLY CREAM AND TOPPED WITH ORANGE JELLY

(V) SWEETCRUST TART FILLED WITH PEAR COMPOTE, BROWN BUTTER & HAZELNUT FRANGIPAN SERVED WITH POACHED PEAR AND CLOTTED CREAM

(V) (GFONRQ) HOT TOFFEE APPLE CRUMBLE WITH GINGERBREAD TOPPING AND CUSTARD OR MILK ICE CREAM

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

(V) – Vegetarian (VGonRQ) - Vegan on Request (GFonRQ) – Gluten Free on Request