

Event at The Croft



Duck Liver Pâté with real ale and apple Chutney
with warm toasted brioche and dressed salad leaves

Roasted Beetroot and baked Goats Cheese salad
served with candied walnuts and balsamic reduction

Oak Smoked Salmon and Prawn Terrine
served with crispy capers, fresh lemon and crostini

Cantaloupe Melon and Parma ham skewer
served with Taylors Port syrup

Chefs Roasted Vegetable Soup
topped with Basil Oil, croutons and Anderson's bread roll

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Roast Sirloin of Beef served with Yorkshire Pudding
With wholegrain mustard mash and roast potatoes with green beans wrapped in streaky bacon

Baked Salmon Fillet with Crayfish Hollandaise Sauce
with buttered mash and roast potatoes with green beans and fresh lemon

Braised Leg of Lamb in Port and Redcurrant Shrewsbury Sauce
with buttered mash and roast potatoes with buttered greens

Roast Shropshire Chicken Supreme with garlic sautéed mushroom and Sauvignon Blanc sauce
with buttered mash and roast potatoes with green beans

Slow roasted Belly Pork with Aspalls Cider Sauce
with mashed and roasted potato, buttered greens, Thyme salt crackling

Butternut Squash & Goats Cheese Risotto
topped with vegetable crisps and balsamic glaze

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Warm Chocolate Brownie and Chocolate Sauce with Vanilla ice cream

Syrup Sponge Pudding with Vanilla custard

Sticky Toffee Pudding with vanilla ice cream

Vanilla Panna Cotta with raspberry coulis and ginger bread crumb

Biscoff Cheesecake with crushed lotus biscuit

Lemon Posset with berries shortbread

2 course £32

3 course £38

All gratuities are shared between all members of staff.

All celebration cakes cut and served at £2.50 per head

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal

T: 01939 210370 www.thecroftatbeaconsfield.co.uk