



Sunday Lunch at The Croft

To start...

- Chef's Soup of the Day** served with home-made bread roll
- Chicken Liver Pâté with Ale and Sultana Chutney** served with toast
- Sautéed Mushrooms** with Tarragon and Back Bacon, topped with melted Cheddar Cheese.
- Oak Smoked Salmon** with red onion, crispy capers and fresh lemon
- Cantaloupe Melon** with a citrus sorbet and raspberry coulis
- Tiger Prawn Cocktail** on a bed of crisp lettuce, bound with Marie Rose sauce. (Supplement - £2)

To follow ...

- Roast Sirloin of Local Beef** with Yorkshire pudding and gravy.
- Baked Salmon Fillet with Lemon and Herb Crust** with creamed leeks wilted spinach and parsley sauce
- Roast Shropshire Turkey** with home made stuffing and garnished with pigs in blankets.
- Chef's Pie of the Day** served with rich gravy
- Beaconsfield Leg of Honey Roast Lamb Studded with Rosemary** served with mint sauce and gravy.
- Butternut Squash & Goats Cheese Risotto** topped with vegetable crisps and balsamic glaze
- Apricot and Blue Cheese Nut Roast** served with vegetarian gravy

All main courses are served with roast potatoes and fresh market vegetables.

To finish...

- Chef's Crumble of the Day** with vanilla ice cream, custard or cream
- Syrup Sponge Pudding** with vanilla custard
- Vanilla Panna Cotta** with fruit coulis and brandy snap shard
- Warm Chocolate Brownie** with Vanilla ice cream
- Black Cherry Belgian Waffle** with Vanilla Ice cream

See our desserts specials board for additional choices

2 course £25

3 course £29

*If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal. We cannot accommodate booking over 10 guests on Sundays.
Deposits paid are non-refundable, non-transferable All celebration cakes cut and served at £2.50 per head*