

Event at The Croft



- Chicken Liver Parfait** with onion chutney & toast
Garlic Mushrooms on Toast topped with Parmesan
Oak Smoked Salmon with fresh lemon, cream cheese, capers GF NF
Melon & Taylors Port Cocktail with fresh mint GF NF DF
Sweet Chilli Prawns with Spring onion and sesame seeds GF



- Roast Sirloin of Beef** served with Yorkshire Pudding, wholegrain mustard
mashed potato and green beans NF
Baked Salmon Fillet and Prawns with Champagne Sauce with green beans
and buttered crushed new potatoes GF NF
Roast Shropshire Chicken Breast with garlic cream sauce, spring onion mashed potato,
buttered greens and bacon crumb GF NF
Slow roasted Belly Pork with spring onion mashed potato, apple puree,
Thyme salt crackling and Cider sauce GF NF
Butternut Squash & Goats Cheese Risotto topped with vegetable crisps GF NF



- Warm Chocolate Brownie** with Vanilla ice cream NF
Sticky Toffee Pudding with vanilla ice cream NF
Vanilla Panna Cotta with sesame crisp GF
Biscoff Cheesecake with crushed lotus biscuit
Cheeseboard & Biscuits with chutney & celery (£2 supplement) NF

2 course £25.50

3 course £32.50

T: 01939 210370

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

NF - Nut free

GF - Gluten Free

DF - Dairy Free