

Sunday Lunch at The Croft



To start...

Chef's Soup of the Day served with home-made bread roll **DF GF**

Chicken Liver Pâté with Chutney served with toast **GF**

Sautéed Mushrooms with Tarragon and Back Bacon, topped with melted Cheddar Cheese. **GF**

Oak Smoked Salmon served with red onion, crispy capers and fresh lemon **DF GF**

Cantaloupe Melon with a citrus sorbet and fruit coulis **DF GF**

Tiger Prawn Cocktail on a bed of crisp lettuce, bound with Marie Rose sauce (Supplement - £2) **DF GF**

To follow...

Peppered Rump of Local Beef with Yorkshire pudding and gravy. **DF GF**

Baked Salmon Fillet with Lemon and Herb Crust with creamed leek, wilted spinach and parsley sauce **GF**

Roast Shropshire Turkey with home made stuffing and garnished with pigs in blankets. **DF GF**

Chef's Pie of the Day served with rich gravy **DF**

Beaconsfield Leg of Honey Roast Lamb Studded with Rosemary served with mint sauce and gravy. **DF GF**

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 served with vanilla ice cream, custard or cream **DF**

Syrup Sponge Pudding with vanilla custard

Vanilla Panna Cotta with fruit coulis and brandy snap

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 £25.50

3 course £29.50

DF - available as dairy free on request

GF - available as gluten free on request

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Deposits are non-refundable, non-transferable. All celebrations cakes cut and served at £2.50 per head. All tips are split between all staff members