

THE
SHOULDER OF MUTTON
PLAYHATCH

Colin's Birthday Bash

To Start

Home-made Pimms sorbet on a Pimms inspired salad of cucumber, strawberry, orange, grapefruit and mint.

Shoulder of Mutton

Slow roasted for 7 hours in rosemary, red capsicum, onions and red wine, with the juices infused into the gravy. Our premier dish is hard to beat!

The Alternative Shoulder

Precision cooked slow-roast Shoulder of Pork cooked in a smoked barbeque and apple sauce. Served with buttered mashed potato and seasonal vegetables.

Smokey's Salad

Tender pieces of chicken breast cooked with smoked bacon and served on a salad of bistro leaf, cherry tomatoes and cucumber. Finished with grated smoked Oakwood cheese, artichoke hearts, olives and croutons. Dressed in our own house smoked dressing. Served with either new potatoes or chips.

Partners in Wine

Grilled fresh salmon fillet served with a shrimp, chive and white wine sauce. Served with a selection of seasonal vegetables.

To Finish

Raspberry Crème Brûlée served with an Amoretti biscuit.

Summer fruit Crumble with a choice of either hot custard, cream or vanilla ice-cream.

Lemon and Passionfruit Tart served with Crème Vanilla ice cream.

Warm Chocolate Brownies with Honeycombe and Chocolate ice-creams and hot chocolate sauce.

A selection of ice-creams, please choose 3 from the following: Mint Choc, Vanilla, Strawberry, Maple and Walnut, Caramel, Chocolate

*** Please note– A vegetarian option is available on request. Please ask Colin for details***