

THE
SHOULDER OF MUTTON
PLAYHATCH

Country Pub and Eatery

Johnson Matthey's Dinner Party

To Start:

Langostino Bruscetta

Shell-off King prawns sautéed in garlic butter, served hot on toasted Rosemary and Sea Salt Focaccia, with cherry tomatoes and a rich Pesto dressing.

Vegetarian Bruscetta

Char-grilled courgette, red onion, peppers and cherry tomatoes, sautéed in garlic butter. Served hot on toasted Rosemary and Sea Salt Focaccia, with a mixed leaf salad, hummus and Pesto. ✓

Florence and the Soldiers

Crispy poached free-range egg on a bed of sautéed spinach and cheese velouté, with bacon soldiers.

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Mains:

Shoulder of Mutton

Slow roasted for 7 hours in rosemary, red capsicum, onions and red wine, with the juices infused into the gravy. Served with seasonal vegetables and new potatoes.

Citrus Salmon

Grilled and served with a garlic and lime cream sauce. Served with a selection of seasonal vegetables and new potatoes. GF

Leaves Between the Sheets

Crumbled Feta cheese, beetroot slices, pine nuts, fresh rocket and spinach leaves layered between sheets of lasagne, a rich tomato sauce and a creamy cheese sauce. Served with a mixed side salad. ✓

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To Finish:

Local cheeses served with biscuits, tomato chutney and apple. ✓

Chocolate Orange Crème Brûlée with homemade shortbread. ✓ Can be GF

An individual serving of Christmas Pudding with brandy butter ice-cream. ✓

Dark chocolate parfait, served with cherry compote and white chocolate ice-cream. ✓