

THE
SHOULDER OF MUTTON
PLAYHATCH

Oddfellows' Annual Dinner

Crab Cakes

Home made Italian style crab cakes, complemented with a tomato relish and house dressed mixed salad.

Warm Chicken Salad

Hot chicken breast cooked with smoked back bacon, served with hunks of Shropshire Blue cheese, artichoke hearts and mixed salad. Dressed in our smoked house dressing, with croutons and green olives.

Blue Coats

Two large pan-fried cup mushrooms topped with local Barkham Blue and Blue Shropshire cheeses. All coated with a pesto crust and served on a red pepper and fennel garlic dressing. ♡

Pantry Soup

Norwegian style, creamy, home-made smoked salmon soup, Finished with a hint of Pernod.

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Roast leg of Mutton

Roast mutton leg with Yorkshire Pudding, stuffing, roast potatoes, seasonal vegetables and home-made gravy.

Farmyard Fracas

Lamb's liver and smoked bacon pan-fried then finished with home made red wine gravy and a light twice baked onion and buttered mash. Served with vegetables.

Seafood Between the Sheets

Fresh salmon, smoked haddock and prawns laying between sheets of Lasagne and a light seafood velouté, finished with Cheddar cheese. Served with a green salad.

A Classic Coo

Chicken, ham, wild mushroom, red peppers and leek casserole, topped with a puff pastry lid. Served with seasonal vegetables and creamed potato.

Meatless Meat Pie

Vegan mince pie- cooked with peppers, beetroot and spinach in a rich tomato sauce. Topped with puff pastry. Served with a trio of rice and seasonal vegetables.

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Desserts

Winter Mess— poached pears, apricots, cherries and plums combined with Chantilly cream, meringue and a scoop of blackcurrant sorbet.

Hot Apple and rum raisin crumble served with either hot custard, fresh cream or vanilla ice-cream.

Bailey's Crème Brûlée served with Amoretti biscuits.

Home-made Sticky Toffee Pudding with hot fudge sauce and Caramel ice-cream.

£22.95 per person 2 courses, £27.95 per person 3 courses.

Includes 10% service, but not coffee or tea.

2019