

## TONY'S 50TH BIRTHDAY CELEBRATION

### Nibbles on arrival

#### The Roast

21 Day matured Topside of Beef  
Garlic & Rosemary infused Leg of Mutton  
Honey & Orange glazed Roast Gammon  
Aspall Cider infused Breast of Turkey  
Aspall Cider infused Shoulder of Pork

The above are all served with triple cooked roast potatoes, seasonal vegetables, sausage meat stuffing, a rosemary and thyme Yorkshire pudding, with home-made gravy.

### A la Carte Options

#### Wagyu Steak Burger

The finest steak burger, topped with Blue Shropshire cheese, bacon and tomato chutney. served with chunky chips, a brioche roll and a salad garnish.

#### Hook, Line and Pasta

Trout and Smoked Salmon, baked in a creamy mascarpone cheese sauce with pasta shells. Finished with a garlic, cheesy gratin. Served with a mixed salad, dressed with lime vinaigrette.

#### Vegetable Tagine

Sweet potato, butternut squash, French beans and spinach, cooked with Moroccan spices. Served with turmeric rice and salad. **V GF**

### Desserts

**Homemade Ginger Sticky Toffee Pudding** served warm with hot ginger toffee sauce and vanilla ice-cream.

**Eton Mess**— fresh berries, Chantilly cream, meringue and homemade strawberry and elderflower coulis.

**Homemade Baileys Crème Brulee** with French macarons.

**Homemade Tiramisu** (contains alcohol)

**Ice-cream or Sorbet selection** (to choose on the day)

Please let us know, when pre-ordering, if you would prefer red, or white wine, with your meal.