

Autumn Luncheon Menu

Served Sundays through September, October & November 2009

Main Course prices include your choice of Starter & Dessert.

Starters

- French Onion Soup – welsh rarebit crouton
- Classic Waldorf Salad – apples, celery & walnuts
- Country Pate – melba toast, pickled red cabbage
- Garlic Mushroom Croustade – cream & tossed leaves
- Goats Cheese & Tomato – ciabatta toast, balsamic leaves
- Potted Smoked Salmon – melba toast

Main Courses

Our Main Courses are served with traditionally roasted potatoes, new potatoes
& a selection of fresh vegetables

Roast Pattingham Topside of Beef £17.95

Horseradish cream & yorkshire pudding

Roast Leg of Shropshire Pork £16.95

Warm Blakelands apple sauce, sage & leek seasoning

Roast Turkey Crown £16.95

Cranberry dressing, sage & leek seasoning

Welsh Chicken £17.95

Bacon, white wine & leek cream sauce

Fresh Poached Salmon & Plaice Roulades £18.95

Champagne cream sauce

Roasted Lamb Shanks (Subject to Availability) £18.95

Own rosemary & mint infused cooking juices

Caramelised Onion & Goats Cheese Tarte (V) £16.95

sharp cheese sauce

Classic Mushroom Stroganoff (V) £16.95

Wild mushrooms, brandy & cream

Desserts and Coffee

A Selection of Home made Traditional Puddings and Sweets, Ice cream Sundae

A Selection of Cheese and Biscuits

Tea or Freshly Ground Arabica Coffee & mints £1.50 per person

Bailey's Macchiato - £2.00

Liqueur Coffees' - £3.00

Steve Cartwright - Chef de Cuisine

Please note this is an example menu & may be subject to changes

For bookings - 01384 221000
& copies of this & our other menus – www.blakelands.co.uk