

New Year's Eve 2018

Champagne
on arrival

Starters

Sweet potato & butternut squash soup with bread & butter

Pan fried duck livers with pancetta, whiskey cream sauce and ciabatta

Sauteed king prawns with sun blushed tomatoes, wild rocket and pesto

Oriental spring roll with cucumber & spring onion salad and hoi sin sauce (V)

Pressed smoked chicken terrine with root vegetable chutney & toast

Mains

28 day aged sirloin steak with sun blushed tomato, wild mushroom & tarragon crust, dauphinoise potatoes, tenderstem broccoli & pepper sauce

Slow cooked salted belly pork with fondant potatoes, buttered green beans, crackling and red wine gravy

Fillets of seabass with dill & lemon mash, asparagus, king prawn & champagne sauce

Portobello mushroom, chestnut, walnut & spinach gnocchi with peashoots and aged balsamic (V)

Roast loin of lamb with mint & red currant sautéed potatoes, peas, kale, baby onions and red wine sauce

Desserts

Baileys & white chocolate tart with vanilla ice-cream

Passionfruit mojito sundae: passionfruit coulis, vanilla ice-cream & a mint crisp

Raspberry panna cotta with frosted raspberries and fruit coulis

Chocolate orange bread & butter pudding with crème anglaise

A selection of local cheese & biscuits with onion chutney

3 courses £72.50

Please note a pre-order is required for this menu.



The Huntsman

of Little Wenlock

Your booking will not be deemed as confirmed until we have receipt of this slip.

Organisers Name:

Name of Party:

Party Date:

Address:

Number of People:

Time to be Seated:

Contact Number:

Email:

I have read and understood the terms & conditions laid down by The Huntsman and sign as the organiser of the said party.

Signature:

Date Sent:

Print Name:

How to Book:

Make a provisional reservation with us via phone, email or drop in. Return your booking form and deposit to secure your booking. You are required to send your preorder at least 7 days before the event. Deposits are NON refundable. Part deposits (when individual guest cancel from a party) may not be used against the final total.

TERMS AND CONDITIONS

Please read the following carefully and return this form to confirm you and your party have read and understood our terms & conditions. Your booking will not be confirmed unless we have received this slip back from you.

- £5 per head deposit required for all Christmas fayre bookings & £10 per head for Christmas Day & New Years Eve.
- Complete the booking form and return it. Please make deposit cheques payable to The Huntsman of Little Wenlock.
- For all parties of 10 or more, a full non-refundable payment is required 14 days before.
- Once final payment is made no refund or credit vouchers will be given. We will however try to resell the places released but give no guarantee that this will be done. No refunds will be considered on bookings cancelled less than 14 days before the event.
- All additional charges incurred during the event must be settled on the day prior to departure.
- All prices are inclusive of V.A.T at 20%. If the general rate of V.A.T is altered our prices change accordingly. Gratuities are at the guests discretion at all times.
- Some of our dishes may contain ingredients which could cause an allergic reaction. Guests' subject to allergies are advised to check beforehand so that an alternative ingredient or dish can be provided.
- Please address any comments to the supervisor (Karen or Rachael) during your visit of in writing within 7 days of the event.
- The management of the establishment reserves the right to refuse entry and in addition reserves the right to charge the organizer, company or individual for any damages caused by unreasonable behaviour.
- These terms will be The Huntsman's general terms of business.

Wellington Road, Little Wenlock, Telford, Shropshire, TF6 5BH.

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www.thehuntsmannoflittlenwenlock.co.uk



The Huntsman

of Little Wenlock



Festive Menu 2018

Christmas Fayre 2018

Starters

Winter root vegetable soup with parsnip crisps and bread & butter (V)

Ham hock terrine with tomato chutney and toasted farm house bread

Smoked salmon roulade with lemon & chive crème fraiche and bread & butter

Goats cheese mousse with beetroot puree, shallot rings and pea shoots (V)

Mains

Traditional butter roast Shropshire turkey with sage, onion & cranberry stuffing, chipolatas, roast potatoes & gravy

Pork loin stuffed with black pudding & wrapped in streaky bacon with creamy mash and honey roasted piccolo parsnips

Sweet potato, spinach & pinenut roast with confit cherry tomatoes and red pepper coulis (V)

Oven roasted cod loin with a leek & potato cake, buttered fine beans and beurre noisette

Desserts

Traditional Christmas pudding with boozy black cherries and brandy sauce

Lemon & lime iced parfait with lemon crisps

White chocolate & raspberry cheesecake with fruit coulis & frosted raspberries

Sticky toffee pudding with butterscotch sauce and vanilla ice-cream

3 Courses:

Monday-Saturday Lunch **£19.95**

Monday-Thursday Evening **£23.95**

Friday & Saturday Evening **£26.95**

Note: Christmas Fayre is not available on Sundays (Available from 1st - 23rd December)

Please note a pre-order is required for this menu.

Christmas Day 2018

Starters

Roasted sun blushed tomato soup with crusty bread & butter (V)

Baked baby camembert with bacon lardons, shallots and dipping croutes

Rillettes of duck with confit cranberry & orange salad

Goats cheese & Mediterranean stack with basil pesto and balsamic (V)

Pan seared scallops with confit apple puree, black pudding crumb & parma ham shards

Mains

Traditional butter roast Shropshire turkey with sage, onion & cranberry stuffing, chipolatas, roast potatoes & gravy

Honey & thyme crusted pork tenderloin with black pudding hash, tenderstem broccoli and wholegrain mustard sauce

Parma ham wrapped monkfish stuffed with cranberry, spinach & pinenuts with sautéed new potatoes, creamed leeks and confit vine tomatoes

Goats cheese & red pepper risotto with crispy leeks and aged balsamic (V)

Pepper crusted beef medallions with roast potatoes, sautéed kale, pancetta crispy leeks & pink peppercorn sauce

Desserts

Christmas pudding with boozy cherries and brandy sauce

Warm chocolate brownie with chocolate sauce and vanilla ice-cream

Treacle tart with Chantilly cream and hazelnut crisps

Baileys crème brulee with berry compote & homemade shortbread

A selection of local cheese & biscuits with onion chutney

3 courses £72.50

Please note a pre-order is required for this menu.

Champagne
on arrival

Boxing Day 2018

Starters

Leek & potato soup with bread & butter (V)

Chicken liver parfait with red onion marmalade and toasted farm house bread

Creamed garlic mushrooms with ciabatta croute and stilton crumb (V)

Classic prawn cocktail with sun blushed tomatoes, baby gem lettuce and bread & butter

Mains

Roast topside of beef with Yorkshire pudding, roast potatoes and gravy

Rosemary & garlic studded leg of lamb with roast potatoes and cranberry & mint sauce

Traditional butter roast Shropshire turkey with sage, onion & cranberry stuffing, chipolatas, roast potatoes & gravy

Pan fried salmon fillet with asparagus & garden pea risotto and aged balsamic

Caramelised onion, leek, red pepper & camembert pie with roast potatoes and tomato compote (V)

Desserts

Apple & cinnamon crumble with crème anglaise
Winter berry Eton mess with crushed meringue & Chantilly cream

Baked raspberry brownie cheesecake with raspberry sorbet

Warm Belgium waffle with butterscotch sauce and honeycomb ice-cream

3 courses **£24.95** served from 12pm-6pm

For a gluten free version of any of the Christmas menus please ask a member of staff.