

# DARWIN'S KITCHEN

BAR AND ROOMS

## Christmas Menu 2018

### Starters

**Creamy Cauliflower & Wrekin Blue Cheese Soup**

Cranberry Croute

**Mozzarella, Roasted Tomato & Pepper Tart**

Black Olive Tapenade, Toasted Pine nuts

**Mushrooms on Toast**

Stuffed Portobello Mushroom, Garlic & Spinach Duxelle, Tarragon Hollandaise

**Darwin's Prawn Cocktail**

Prawns, Baby Gem, Marie Rose Sauce, Capers. Crispy Whitebait

**Ham Hock, Pineapple & Pink Peppercorn Terrine**

Thyme Croutes, Chef's Christmas Chutney, Celeriac Slaw

### Mains

All served with Duck Fat Roasted Potatoes, Chef's Seasonal Vegetables, Cauliflower Cheese, Root Vegetable Puree, Sautéed Brussels and Winter Greens with Cranberry and Chestnuts

**Roasted Shropshire Turkey**

Sticky Sausages, Cranberry & Chestnut Stuffing, Red Wine Gravy

**Fennel and Garlic Loin of Pork**

Pumpkin & Pecorino Purée, Pan Jus

**Roast Fillet of Cod**

Braised Lentils & Prosciutto

**Braised Local Beef**

Shallots, Pancetta, Mushrooms & Red Wine, Horseradish Dumplings

**Squash, Aubergine & Chickpea Tagine**

Scorched Feta, Dates, Roasted Peppers, Greek Yoghurt with Sumac, Chef's Flat Bread

### Desserts

**Christmas Pudding Bon Bons**

Brandy Butter Ice Cream, Cranberry Syrup

**Vanilla Pod Brûlée**

Pineapple Compote, Coconut Shortbread

**Darwin's Eton Mess**

Blackberries, Lemon Curd, Vanilla Cream & Crushed Meringue

**Sticky Toffee Pudding**

Butterscotch Sauce & Vanilla Ice Cream

**Salted Caramel Chocolate Tart**

Poached Pear, Crème Fraiche

**Artisan Cheese Board**

Shropshire Blue and Perl Wen Brie, Christmas Chutney, Celery, Grapes, Crackers

**Available Thursday 28<sup>th</sup> November till Sunday 23<sup>rd</sup> December**

**Christmas Lunch** Two Courses £16 Three Courses £21

**Sunday - Thursday Dinner** Two Courses £23 Three Courses £27

**Friday and Saturday Dinner** Three Courses £28.5