

# DARWIN'S KITCHEN

BAR & ROOMS

## Party Supper Menu

**£20.00 Two Courses    £26.00 Three Courses**

*For groups of 8 or more.*

*Three Courses only on a Friday and Saturday evening.*

*To confirm your booking a deposit of £10 per person will be required.*

*Your complete order must be preordered at least four days prior to arrival via email using our preorder form.*

*Please state any allergies or dietary requirements on the form when submitting.*

*Drinks packages available.*

*Sample Menu - may change with what is local and seasonally available*

### On Arrival

Hot from the oven Chef's Home Made Bread with Miso Butter (VE\*) £2.00 per person

Marinated Mixed Olives, Red Peppers, Artichokes and Garlic (VE/GF) £6.00

Beetroot, Chickpea and Mint Houmous, Chef's Cheese Straws (VE\*/GF\*) £5.00

### Starters

Celeriac and Coconut Soup, Jerusalem Artichoke, Thai Spiced Pesto (V/GF)

Chicken and Duck Liver Parfait, Blood Orange Chutney, Toasted Brioche (GF\*)

House Cured Barkworth's Salmon, Yuzu Mayonnaise, Rye Crisps, Apple and Fennel Marmalade (GF\*)

'Can't Beet a Bitter Chocolate' Seasonal Beets, Cocoa, Yoghurt Gel, Sorrell and Beetroot Jellies (VE/GF\*)

### Main Courses

8oz Special Rump Steak Burger, Oak Smoked, Bacon, Cheddar, Iceberg, Tomato Jam, Toasted Brioche, Hand Cut Chips (GF\*)

Shropshire Ale Battered Fish and Chips, Loin of Cod, Tartare Sauce, Lemon, Hand Cut Chips

Sweet Potato and Cauliflower Pakoras, Pineapple Chutney, Coriander and Chilli Salad (VE)

Chicken Pithivier Pie, Braised Vegetables, Buttery Mash, Real Chicken Jus

Spicy Pork, Chickpeas, Red Pepper and Peanut Stew, Yoghurt, Chef's Herb Flat Bread (GF\*)

Seared Sirloin Steak, Hand Cut Chips, Portobello Mushroom, Confit Tomato, Sauce Bernaise (GF) (£5 supplement)

### Desserts

Stem Ginger Rice Pudding, Honeycomb, Orange, Puffed Rice (V/GF)

'Rhubarb and Custard' Vanilla Pod Crème Brûlée, Rhubarb, Pistachio Crumb (V/GF)

Home Made Ice Cream Selection with Chef's Shortbread (V)

Warm Spiced Apple Jam Bakewell, Toasted Almonds, Mascarpone (V)

Shrewsbury Market Hall Local Cheese, Quince Jelly, Celery, Grapes, Chefs Chutney, Artisan Crackers  
(£3 Supplement)

### Coffee & Tea

Aroma Evolution Blend Coffee or Tea and Chefs Petit Fours... £4.50 per person

*If you have any questions regarding the allergens in your chosen dishes  
please speak to our team. If you have any serious allergies or dietary requirements  
please make your server aware*

#### Dietary Requirements

Vegan (VE)  
Vegan Option Available (VE\*)  
Vegetarian (V)  
Gluten Free (GF)  
Gluten Free Available (GF\*)

