

# DARWIN'S KITCHEN

BAR & ROOMS

## Party Celebration Menu

**£35 Per Person**

*For groups of 8 or more.*

*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*

### *Chef's Seasonal Amuse Bouche*

### *Starters*

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

Heritage Tomato and Sweet Red Pepper Tarte Fine, Ragstone Goat's Cheese, Rocket (V)

Pan Seared Scallops, Textures of Cauliflower, Appleyards Black Pudding (GF\*) (£2 Supplement)

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

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

### *Main Courses*

'There's a Pig in the Garden' Crispy Wenlock Edge Belly Pork, Potted Garden Veg, Herb Polenta, Pea Puree, Black Pudding Crumb, Jus

Cherrington Farm Sirloin of Beef, Ox Cheek and Celeriac 'Lasagne', Bone Marrow Carrots, Jus (GF) (£5 Supplement)

Baked Fillet of Hake, Wenlock Edge Pancetta and Chicken Skin Crumb,  
Creamy White Bean and Baby Prawn Cassoulet

Chicken Pithivier, Braised Vegetables, Olive Oil Mash,  
Artichokes, Onions, Real Chicken Jus

Barbequed King Oyster Mushrooms, Jackfruit and Celeriac Lasagne, Crispy Artichokes and Herb Oil (V/VE/GF)

### *Desserts*

Baked White and Dark Chocolate Cheese Cake, Boozy Cherries, Cocoa Nib Tuille, Vanilla Cream (V)

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

Dark Chocolate Fondant, Vanilla Ice Cream, 'Banola' (V/VE)

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

Shrewsbury Market Hall Local Cheese, Quince Jelly, Celery, Grapes, Chef's Chutney, Artisan Crackers (GF\*)

### *Coffee & Tea*

Aroma Evolution Blend Coffee or Tea and Chef's Petit Fours.

*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\*)

