

SUNDAY LUNCH

THREE TUNS INN

TO BEGIN

Homemade Soup of the Day
Pressed Duck, Pork & Cranberry Terrine ~ Port Jelly ~ Toasts
Salmon Gravadlax ~ Honey, Mustard & Dill Sauce ~ Toasted Ciabatta
(V) Butternut Squash & Garlic Humous ~ Cornbread ~ Olives

TO FOLLOW

Roast Loin of Hake ~ Crushed New Potatoes ~ Mange Tout ~ Saffron & Shellfish Bisque
Free Range Breast of Chicken, Herb & Pine Nut Croquette ~ Broccoli ~ Roast Garlic & Marsala Sauce
(V) Spicy Vegetable, Lentil & Bean Enchilada ~ Soured Cream ~ Leaf Salad
Traditional Roast, Locally Reared Beef or Lamb ~ Yorkshire Pudding ~ Trimmings

TO FINISH

Chocolate Brownie ~ Vanilla Ice Cream ~ Chocolate Sauce
Individual Vanilla Cheesecake ~ Cherry Compote ~ Almond Tuille
Maple Crème Brule ~ Pecan Cookie
Regional Cheeses ~ Celery ~ Chutney and Biscuits

2 Courses £17

3 Courses £22

Our Suppliers:

Meat: Walls of Craven Arms, Pugh's of Bishops Castle Smoked Products: Black Mountains Smokery

Bread: Mr Bun the Baker of Church Stretton Vegetables: Rowlands of Shrewsbury

All prices include VAT at the current rate

ALLERGENS INFORMATION FOLDER AVAILABLE FOR INSPECTION ~ PLEASE ASK A MEMBER OF STAFF

Service for the staff is at your discretion –Thank You

02/16

