



THE OLD

VICARAGE

WORFIELD, SHROPSHIRE

Sunday 27th March

Mother's Day

2 Courses £25.00

3 Courses £30.00

To Start

Wild Mushroom velouté – Truffle oil

Smoked Mackerel – pickled & compressed cucumber – yoghurt – coriander

Goats cheese mousse – beetroot textures – radish micro herbs

Chicken liver parfait – red onion marmalade – toasted brioche

For Main

Roast Sirloin of Shropshire beef - Roast Potatoes – Yorkshire pudding – Red wine gravy

Pan Fried Plaice – lemon & caper butter – new potatoes

Roast Breast of chicken – sage & onion stuffing – red wine gravy

Spiced sweet potato & lentil pithivier – coriander cream

For dessert

Warm cinnamon waffles – butterscotch ice cream - marsh mellow – Chantilly – almonds

Rhubarb mousse – gin & tonic sorbet – poached rhubarb – rosemary tuille

Chocolate tart – lemon ice cream – confit zest – lemon & vanilla syrup

Cheese & Biscuits

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM A MEMBER OF STAFF UPON ARRIVAL OR ON BOOKING. PLEASE BE ADVISED THE KITCHEN DOES CONTAIN NUTS, SHELLFISH AND GLUTEN. BUT WE DO MAKE EVERY EFFORT TO ACCOMMODATE ALL FOOD DIETARY REQUIREMENTS.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL, THIS IS SHARED DIRECTLY WITH ALL STAFF MEMBERS.

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