

Shoulder of Mutton Christmas Menu

Available for lunch or dinner from 1st December if booked for in advance

Smoked Salmon and Watercress Salad
drizzled with pesto and served with brown bread and butter (gf)

Pulled Ham Hock and Wholegrain Mustard Terrine
With tomato chutney and toasted bloomer (gf)

Homemade Soup of the day
Served with bread and butter (gf)

Roast Yorkshire Turkey
sage and onion stuffing, bacon wrapped chipolatas
and roast potatoes (gf)

Grilled buttered fillet of Plaice
with new potatoes, curly kale and a lemon cream sauce (gf)

Steak, Ale and Mushroom Pie
with a shortcrust pastry top and chips

All served with a selection of seasonal vegetables

Christmas Pudding with rum custard (gf)

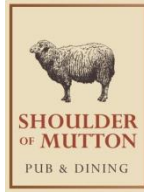
A selection of cheese and biscuits with accompaniments (gf)

Sticky Toffee Pudding with butterscotch sauce and vanilla ice cream (gf)

2 courses for £17.95 or 3 courses for £21.95

Contact Kate on 01423 871205 or email kate@theshoulderko.com
to discuss your requirements

Have you ever wanted to have an exclusive party in your own pub? Well now you can!
Book the whole pub for no extra cost for parties of 40 or more



Shoulder of Mutton Boxing Day Menu

Smooth Chicken Liver Pate
with onion marmalade and toasted bloomer bread (gf)

Sautéed King Prawns in Garlic
with a mango and chilli salsa and mixed leaves (gf)

Winter Vegetable Broth with bread and butter (gf)
Melted Brie and Spinach Parcel in a crisp puff pastry case

Roast Sirloin of Beef
with roast and new potatoes, Yorkshire pudding
and a rich gravy (gf)

‘Shoulder of Mutton’
Braised shoulder of lamb in a mint and redcurrant gravy
with dauphinoise potatoes (gf)

Grilled Salmon Fillet
potato rosti, served with a dill and white wine cream sauce (gf)

Goats Cheese, Spinach and Caramelised Red Onion Tart
with buttered new potatoes and side salad

Milk chocolate and Baileys crème brulee with homemade shortbread (gf)

Classic Bread and Butter Pudding with cream, custard or ice cream (gf)

A selection of cheese and biscuits with accompaniments (gf)

Baked lemon tart with raspberry coulis and sweetened crème fraiche

2 courses £21.95 3 courses £24.95 Available from 12 noon or 3pm Bookings Only

Contact Kate on 01423 871205 or email kate@theshoulderko.com

to discuss your requirements