

NUMBER FOUR

4 BUTCHER ROW - SHREWSBURY

FESTIVE MENU

£34 FOR 3 COURSES - £28 FOR TWO COURSES

MONDAY-WEDNESDAY 12-4PM / THURSDAY-SATURDAY 12-9PM

27TH NOVEMBER - 24TH DECEMBER

MIXED HOUSE OLIVES ON THE TABLE

STARTER

SMOKED SALMON & PRAWNS WITH MARIE ROSE SAUCE CROSTINI

CHICKEN LIVER PARFAIT, TOAST & RED ONION CHUTNEY

FALLAFELS WITH VEGAN YOGHURT & MANGO DRESSING WITH
PICKLED RED ONION SALAD



TOMATO & BASIL SOUP WITH WARM BREAD 

MUSHROOMS WITH GARLIC, SPINACH & MASCARPONE ON TOAST 

DEEP FRIED BRIE IN PANKO CRUMB, CRANBERRY & CRISPY BACON

MAIN

ROAST TURKEY, STUFFING, PIGS IN BLANKETS, CRANBERRY SAUCE & GRAVY ++

SLOW ROASTED PORK BELLY, APPLE SAUCE & GRAVY ++

BAKED COD WITH SPICED TOMATO RAGU, ONIONS & POTATOES



NUT ROAST, CRANBERRY SAUCE & MUSHROOM GRAVY ++



BEEF BOURGUIGNONE & MASH, BEEF COOKED IN A RICH RED WINE SAUCE WITH
BACON & MUSHROOMS ++



++ALL SERVED WITH ROAST POTATOES, CARROTS, RED
CABBAGE, PARSNIPS & GREENS

8OZ SIRLOIN (£4 SUPP) - 10OZ RIBEYE (£5 SUPP)

SERVED WITH ROAST TOMATO, ROCKET & SKIN ON FRIES
ADD PEPPERCORN, BEARNAISE OR BLUE CHEESE SAUCE FOR £2

DESSERT

VANILLA CHEESECAKE WITH RED BERRIES



BREAD & BUTTER CHRISTMAS PUDDING & ORANGE CUSTARD

STICKY TOFFEE PUDDING & VANILLA ICE CREAM

ETON MESS, MERINGUE, WHIPPED CREAM & RED BERRIES



WARM CHOCOLATE & BEETROOT CAKE, CREME FRAICHE

*** WE CAN AMMEND MOST OF THE STARTERS & MAINS TO MAKE THEM GLUTEN FREE
& PLEASE LET US KNOW OF ANY ALLERGIES ***