

NUMBER FOUR

4 BUTCHER ROW - SHREWSBURY

FESTIVE PARTY MENU

£34 FOR 3 COURSES - £28 FOR TWO COURSES

MONDAY-THURSDAY 12-4PM / FRIDAY & SATURDAY 12-9PM

20TH NOVEMBER - 24TH DECEMBER

WE WILL ALSO OPEN THURSDAY 3RD, 10TH & 17TH DECEMBER FOR DINNER

MIXED HOUSE OLIVES ON THE TABLE

STARTER - GLUTEN FREE BREAD AVAILABLE

SMOKED SALMON & PRAWNS WITH MARIE ROSE SAUCE CROSTINI

CHICKEN LIVER PARFAIT, TOAST & RED ONION CHUTNEY

BEETROOT & SOFT CHEESE TERRINE, SUNFLOWER SEEDS, PICKLED VEG SERVED WITH TOASTED CROSTINI 

TOMATO & BASIL SOUP WITH WARM BREAD 

MUSHROOMS WITH GARLIC, SPINACH & MASCARPONE ON TOAST 

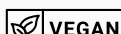
DEEP FRIED BRIE IN PANKO CRUMB, CRANBERRY & CRISPY BACON

MAIN

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

SLOW ROASTED PORK BELLY, APPLE SAUCE & GRAVY ++

BAKED COD WITH SPICED TOMATO & ONION RAGU, SAMPHIRE & SAUTEED POTATOES 

NUT ROAST, CRANBERRY SAUCE & MUSHROOM GRAVY ++  

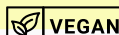
BEEF BOURGUIGNONE & MASH, BEEF COOKED IN A RICH RED WINE SAUCE WITH BACON & MUSHROOMS ++ 

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

100Z SIRLOIN (£4 SUPP) - 100Z 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 AND SOME MAINS PLEASE LET US KNOW OF ANY ALLERGIES ***