

SUNDAY LUNCH



The Old Orleton Inn
Bar • Restaurant • Rooms



Served 12:00 until 4:00

SAMPLE MENU ONLY

Three Courses £18.95

Two Course Option £15.95

Children's Two Course Option £8.95

Dishes marked ✓ are vegetarian
We are allergen aware. Please ask for further detail

All main courses are served with
chef's selection of garden vegetables
plus rack roasted and new season potatoes

Thank You for choosing to eat @ The Old Orleton Inn

Cream of Tomato, Lentil & Sweet Pepper Soup ✓

Water Melon, Orange & Avocado Salad ✓

Chef's Chicken Liver Pressing with Orleton Plum Chutney

all £6.95

Sherry Pickled Herrings with Cucumber Salad & Horseradish Coleslaw

Melted Tomato, Balsamic Olives & Artichoke Salad

Slow Roasted Topside of Border County Beef

with batter pudding and rich roast gravy

Red Wine Braised Monmouthshire Lamb Shank

with casserole vegetables and minted gravy

Bacon Wrapped Rack Roasted Chicken Breast

plumped with soft cheese with field mushroom sauce

Gently Pan Seared Atlantic Cod Fillet

with creamed tomato & marjoram sauce

all £13.95

Split Pea, Roasted Winter Vegetable & Mixed Nut Vege' Haggis ✓

with rich onion gravy and bubble'n'squeak

Carrot, Cashew Nut & Lentil Stuffed Mushrooms ✓

with roasted summer vegetables and tomato & basil sauce

Chef's Selection of Tattenhall Dairy Icecreams ✓

Warm Double Chocolate Fudge Cake with White Chocolate Icecream ✓

Chef's Double Cream Lemon & Lime Cheesecake ✓

all £6.95

Rum & Apricot Bread'n'Butter Pudding with Custard ✓

Warm Shropshire Plum Tart with Clotted Cream Icecream ✓