



The Sun Inn

‘A roaring log fire, good fresh food, local real ales; excellent wines and a friendly welcome. This is what you can expect at the Sun Inn’

After the last couple of strange years, we all need something to celebrate and so we'd like to share with you our menus and plans for the Christmas period.

Whether it's a family meal or just a festive treat for two our menu has a great range of choices and is great value at £19.95 for 2 courses or £24.95 for 3 courses.

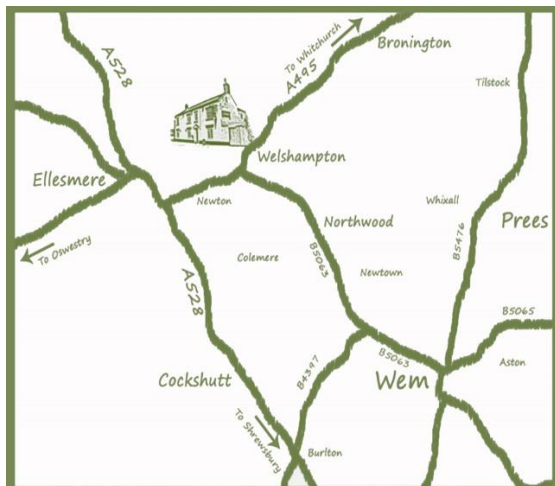
We will be celebrating the New Year with a great value special menu priced at just £22.50 for 2 courses or £27.50 for 3 courses – please see the back of this leaflet for more details.

Please call us on (01948) 710847 to book and for more details.

At the Sun Inn, we pride ourselves on using all the best local produce available and making all our food from scratch and fresh to order.

We also stock a wide range of world wines & spirits and all our ales come from local brewers.

***WE WILL OPEN FOR LUNCH ON CHRISTMAS DAY FROM 11.00 AM TO 3PM AT £65 PER HEAD INCLUDING COFFEE. PLEASE CALL US FOR A MENU AND TO BOOK.**



How to find us –

From Shrewsbury: take the A528 from the north of the outer ring road, signposted to Wem and Ellesmere. Keep going 3.5 miles until you reach Harmer Hill then take a left turn signposted to Ellesmere. After 8.5 miles turn right signposted to Whitchurch and we are 1.5 miles on the left.

From Whitchurch: From the West of the ring road take the A525 towards Wrexham. After 1 mile turn left onto the A495 towards Ellesmere and continue for 6 miles until Welshampton. We are on the right hand side.

From Ellesmere: Take the A495 towards Shrewsbury then after 0.5 miles turn left towards Whitchurch. We are 1.5 miles on the left.

December Festive Menu

(runs alongside regular menu)

£19.95 two courses, £24.95 three courses

STARTERS

(V)(GFR) ROASTED RED PEPPER & HARISSA SOUP – CITRUS YOGHURT – TOASTED ALMONDS – GARLIC PITTA BREAD

APPLE, BLACK PUDDING & SAUSAGE ROLL – SPICED APPLE & CRANBERRY CHUTNEY – WALNUTS & MIXED LEAVES

(GFR) PRESSED HAM HOCK, CHICKEN & LEEK TERRINE – PICCALILLI – TOASTED CIABATTA BREAD - ROCKET & HAZELNUT SALAD

(GF) SALT & PEPPER SQUID – ROCKET, OLIVE & MOJO VERDI SALAD - AIOLI SAUCE

(V) ROASTED CHERRY TOMATO & SMOKED CHEDDAR RAREBIT ON TOASTED ROSEMARY FOCACCIA – ROCKET & SWISS CHARD – SUNDRIED TOMATO DRESSING

MAINS

(GFR) TRADITIONAL ROAST TURKEY OR ROAST HAM (WITH APPLE, CIDER AND SAGE GRAVY)

CRANBERRY & HERB SAUSAGE MEAT STUFFING, ROAST POTATOES, ROAST PARSNIPS, TRADITIONAL TRIMMINGS & PROPER HOMEMADE GRAVY

(VE)(GF) NUT & CRANBERRY ROAST, ROAST POTATOES, ROAST PARSNIPS & PORT GRAVY

(ALL OF THE ABOVE ARE SERVED WITH CARROTS & PEAS, BRAISED RED CABBAGE, CREAMY LEEKS,

(GF) SLOW ROASTED BELLY PORK -CRACKLING – COLCANNON MASH – CHANTENAY CARROTS – APPLE CIDER GRAVY

(GF) ROASTED COD LOIN WRAPPED IN SERRANO HAM – CRUSHED HERBED POTATOES - GREEN BEANS – CHORIZO CRISPS – CATALAN PIPERADE SAUCE - CHORIZO OIL

(V) MUSHROOM RAVIOLI – ROASTED PEPPERS – WILD MUSHROOMS – WATERCRESS & HAZELNUT PESTO CREAM SAUCE – VEGETARIAN PARMESAN SHAVINGS

PUDDINGS

(GFR) TRADITIONAL CHRISTMAS PUDDING - SWEET CRANBERRY JAM - BRANDY SAUCE

DARK CHOCOLATE BROWNIE – TOASTED HAZELNUTS – CARAMEL SAUCE – CLOTTED CREAM ICE CREAM

(GF) BRAMLEY TOFFEE APPLE & SULTANA CRUMBLE – BUTTERY CRUMBLE TOPPING - CINNAMON & RUM CUSTARD

BAILEYS CHEESECAKE – CHOCOLATE SAUCE – CLOTTED CREAM

GLAZED LEMON TART – BLUEBERRY COMPOTE – ALMOND CRUMB – CHANTILLY CREAM

Merry Christmas!

The Sun Inn, Welshampton, SY12 0PH www.thesuninn.net (01948) 710847



The Sun Inn on Christmas Day

(£70.00 per person including coffee/tea and mince pies)

(V) (GFR) ROASTED CREAM OF CAULIFLOWER SOUP – TOASTED HAZELNUTS – TRUFFLE OIL – ROSEMARY FOCACCIA

(GFR) DUCK LIVER, PORT & THYME PÂTÉ - TOASTED CIABATTA – SPICED APPLE & CRANBERRY CHUTNEY

(GFR) CRAYFISH & PRAWN COCKTAIL – CONFIT CHERRY TOMATOES - PAPRIKA CROUTONS - CREOLE MAYONNAISE - BABY GEM LETTUCE - LIMONCELLO DRESSING

(V) ROASTED CHERRY TOMATO & SMOKED CHEDDAR RAREBIT ON TOASTED ROSEMARY FOCACCIA – ROCKET & SWISS CHARD – SUNDRIED TOMATO DRESSING

CHORIZO & MOZZARELLA ARANCINI – MOJO ROJO SAUCE - ROCKET SALAD – CRISPY SERRANO HAM



All dishes are served with a selection of vegetables: creamed leeks, braised red cabbage, sprouts & baby onions, carrots & peas

(GFR) TRADITIONAL ROAST TURKEY

CRANBERRY & HERB SAUSAGE MEAT STUFFING, ROAST POTATOES, ROAST PARSNIPS & TRADITIONAL TRIMMINGS

OR

(GFR) ROAST TOPSIDE OF BEEF (SERVED PINK)

YORKSHIRE PUDDING, ROAST POTATOES, ROAST PARSNIPS AND A PORT WINE & SMOKED BACON GRAVY

OR

(VE)(GF) CHESTNUT & CRANBERRY NUT ROAST, ROAST POTATOES, ROAST PARSNIPS & PORT GRAVY

ROASTED COD LOIN WRAPPED IN SERRANO HAM – HERB CRUSHED POTATOES - GREEN BEANS -CHORIZO CRISPS - CATALAN PIPERADE SAUCE - CHORIZO OIL

(V) PORTOBELLO MUSHROOM, SPINACH, SAGE & ONION STUFFING WELLINGTON – CHIVE CREAM SAUCE - ROAST POTATOES

(GF) SLOW ROASTED BELLY PORK – CRACKLING - SAGE & APPLE MASH POTATO - WHISKY & THYME CREAM SAUCE



(GFR) TRADITIONAL CHRISTMAS PUDDING - SWEET CRANBERRY JAM - BRANDY SAUCE

BLACK FOREST TRIFLE - CHERRY BRANDY - CHERRY COMPOTE - CHOCOLATE CUSTARD CHANTILLY CREAM – SOAKED BLACK CHERRY SPONGE

BRAMLEY TOFFEE APPLE & SULTANA CRUMBLE – BUTTERY CRUMBLE TOPPING - CINNAMON & RUM CUSTARD

(GF) PAVLOVA – RASPBERRY & GINGER STEM CHANTILLY CREAM - WHITE & DARK CHOCOLATE SHARDS - DARK CHOCOLATE SAUCE - TOASTED ALMONDS

DARK CHOCOLATE BROWNIE – TOASTED HAZELNUTS – CARAMEL SAUCE – CLOTTED CREAM ICE CREAM

New Year's Eve Celebration Menu

Great Value at £22.50 for 2 courses,

£27.50 for 3 courses

(V)(GFR) LEEK, POTATO & SMOKED CHEDDAR SOUP - CRISPY SPRING ONIONS - TRIPLE SEEDED GRAIN BREAD

(GFR) DUCK LIVER, PORT & THYME PÂTÉ - TOASTED CIABATTA- SPICED APPLE & CRANBERRY CHUTNEY

(V) BREADED GOATS CHEESE & SUNDRIED TOMATO ARANCINI - CARAMELISED WALNUTS – ROCKET & BEETROOT SALAD - PINE NUT & PESTO DRESSING

(GFR) CRAYFISH & PRAWN COCKTAIL - CONFIT CHERRY TOMATOES - PAPRIKA CROUTONS - CREOLE MAYONNAISE - BABY GEM LETTUCE - LIMONCELLO DRESSING

PORTOBELLO MUSHROOM – HAGGIS & WELSH RAREBIT – WHISKY & THYME CREAM SAUCE



(GF) SLOW ROASTED BELLY PORK - CRACKLING - SAGE & APPLE MASH POTATO - WHISKY & THYME CREAM SAUCE - SAVOY CABBAGE & BACON

(GF) ROASTED SALMON FILLET – ROASTED CHERRY TOMATO, CHORIZO, LEMON & CHILLI SAUCE – CHARGRILLED COURGETTES – CRUSHED HERBED NEW POTATOES

(GFR) CHARGRILLED 8OZ RUMP STEAK COOKED TO YOUR LIKING - HOMEMADE CHIPS - CONFIT TOMATOES - GREEN BEANS & SUGAR SNAP PEAS - WILD MUSHROOM STROGANOFF SAUCE (£3 SUPPLEMENT)

(V) PORTOBELLO MUSHROOM, SPINACH, SAGE & ONION STUFFING WELLINGTON - ROASTED ROSEMARY NEW POTATOES - TENDERSTEM BROCCOLI – CHIVE CREAM SAUCE

KATSU CHICKEN CURRY – BREADED CHICKEN BREAST – JASMINE RICE – SHREDDED PICKLED VEGETABLE SALAD WITH CHILLI & GINGER – CRISPY SPRING ONIONS



(GFR) TRADITIONAL CRANACHAN – (WHISKY CREAM, RASPBERRIES, TOASTED OATS & HONEY) - SHORTBREAD

PAVLOVA – RASPBERRY & GINGER STEM CHANTILLY CREAM - WHITE & DARK CHOCOLATE SHARDS - DARK CHOCOLATE SAUCE - TOASTED ALMONDS

DARK CHOCOLATE BROWNIE – TOASTED HAZELNUTS – CARAMEL SAUCE - CLOTTED CREAM ICE CREAM

GLAZED LEMON TART – BLUEBERRY COMPOTE – ALMOND CRUMB – CHANTILLY CREAM

BAILEYS CHEESECAKE – CHOCOLATE SAUCE – CLOTTED CREAM

(GF) – Gluten Free (GFR) – Gluten Free on Request (VE) – Vegan (V) - Vegetarian