



# 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'

Whatever's happening in the outside world you can always rely on us to help you celebrate 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 £22.50 for 2 courses or £27.50 for 3 courses.

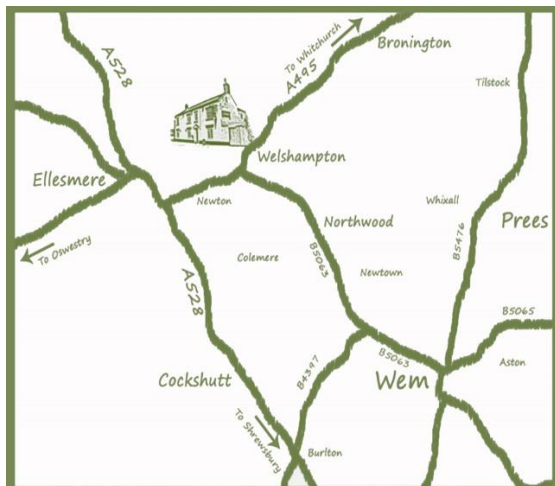
We will be celebrating the New Year with a great value special menu also priced at just £22.50 for 2 courses or £27.50 for 3 courses with music from our old friend Paul Henshaw – please see the back of this leaflet for more details.

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 AND DRINKS ON CHRISTMAS DAY FROM 11.00 AM TO 3PM AT £75 PER HEAD INCLUDING COFFEE. PLEASE CALL US FOR A MENU AND TO**



### 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 until December 24th)

£22.50 two courses, £27.50 three courses

### STARTERS

- (V) (GFR) PARSNIP VICHYSOISE SOUP (SERVED HOT), APPLE YOGURT, APPLE CRISPS, WHITE BLOOMER BREAD
- (GFR) SMOKED SALMON, SUSHI RICE, WASABI MOUSSE, TOASTED SESAME SEEDS, SOY & HONEY DRESSING
- (V) (GFR) GRILLED HALLOUMI, ORANGE, TOASTED ALMONDS, ENDIVE LEAF MULLED WINE DRESSING, OREGANO CROUTONS
- (GFR) DUCK LIVER, SMOKED BACON & MARSALA PATE, SPICED PLUM CHUTNEY, ROSEMARY FOCACCIA
- (GFR) THAI CHICKEN CAKES, PICKLED ORIENTAL VEGETABLES, CASHEW NUTS, THAI YELLOW CURRY SAUCE, CRISPY SEAWEED

### MAINS

(GFR) TRADITIONAL ROAST TURKEY  
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,  
BRUSSEL SPROUTS & BUTTON ONIONS)

BRAISED BRISKET OF BEEF, CHEDDAR & SPRING ONION MASH, ROASTED ROOT VEGETABLES, ROASTED  
THYME DUMPLINGS AND STOUT GRAVY

(GFR) GREEK-STYLE BAKED COD, PAPRIKA & LEMON COUSCOUS, GRILLED COURGETTES, TOMATO &  
MARJORAM SAUCE

(V) CELERIAC, PARSNIP & SPINACH BAKE, SMOKED CHEDDAR & WHOLEGRAIN MUSTARD SAUCE,  
HAZELNUT CRUMB, PANACHE OF VEGETABLES

(GFR) PAN-FRIED SEABASS, CRUSHED CORIANDER & LIME NEW POTATOES, SUGAR SNAPS, SPICY CREOLE  
SAUCE AND CUMIN YOGHURT

### PUDDINGS

(GFR) (V) CHRISTMAS PUDDING, BRANDY SAUCE, CRANBERRY RELISH

(GFR) RHUBARB, RASPBERRY & GINGER SHERRY TRIFLE, WHITE CHOCOLATE, GINGERBREAD MAN BISCUIT

(V) WALNUT WHIP CHOCOLATE TORTE, CANDIED WALNUTS, CHESHIRE MILK ICE CREAM

(V) DARK CHOCOLATE PANETTONI BREAD & BUTTER PUDDING, PRALINE CLOTTED CREAM

(V) (GFR) CHEESEBOARD: BLACK BOMBER CHEDDAR, SHROPSHIRE BLUE & CRANBERRY  
WENSLEYDALE, SPICED PLUM CHUTNEY, CRACKERS

# Merry Christmas!

The Sun Inn, Welshampton, SY12 0PH [www.thesuninn.net](http://www.thesuninn.net) (01948) 710847

# The Sun Inn on Christmas Day

(£75.00 per person including coffee/tea and mince pies)

(V) (GFR) COLCANNON POTATO & CIDER SOUP, CHERVIL CREAM, SMOKED CHEDDAR CIABATTA

(GFR) SMOKED TROUT, BACON, TOASTED ALMONDS, SOURDOUGH CROUTONS, WATERCRESS, BROWN BUTTER & LEMON DRESSING

(VE) (GFR) 'RAS EL HANOUT' ROASTED CAULIFLOWER FLORETS, POMEGRANATE LEMON COUSCOUS, TAHINI DRESSING

(GFR) DUCK LIVER, SMOKED BACON & MARSALA PATE, SPICED PLUM CHUTNEY, ROSEMARY FOCACCIA PORK & SAGE MEATBALLS, MUSHROOM RAVIOLI, MARINARA SAUCE, FRESH BASIL, PARMESAN CRISP



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

(GFR) ROAST BREAST & LEG OF TURKEY, PIGS IN BLANKETS, SAUSAGE MEAT & CRANBERRY STUFFING, TRADITIONAL TRIMMINGS

(GFR) ROAST TOPSIDE OF BEEF, YORKSHIRE PUDDING, BOURGUIGNON SAUCE

(V) (VER) (GFR) HOMEMADE CRANBERRY AND CHESTNUT NUT ROAST, YORKSHIRE PUDDING

(GFR) GREEK-STYLE BAKED COD, PAPRIKA & LEMON COUSCOUS, GRILLED COURGETTES, TOMATO & MARJORAM SAUCE

(V) PORTOBELLO & SPINACH WELLINGTON, SAGE & APPLE STUFFING, SMOKED CHEDDAR & LEEK SAUCE SALMON FILLET & SPINACH EN CROUTE, CREAMY PRAWN, CHAMPAGNE & DILL SAUCE



(GFR) (V) XMAS PUDDING, BRANDY SAUCE, CRANBERRY RELISH

(GFR) RHUBARB, RASPBERRY & GINGER SHERRY TRIFLE, WHITE CHOCOLATE, GINGERBREAD-MAN BISCUIT

(V) STICKY TOFFEE PUDDING, BOURBON TOFFEE SAUCE, ROASTED PECAN NUTS

(GFR) (V) CHOCOLATE ORANGE CHEESECAKE, CINNAMON ICE CREAM, ORANGE COULIS

(V) DARK CHOCOLATE PANETTONI BREAD & BUTTER PUDDING, PRALINE CLOTTED CREAM

(GFR) CHEESEBOARD: BLACK BOMBER CHEDDAR, SHROPSHIRE BLUE & CRANBERRY WENSLEYDALE, SPICED PLUM CHUTNEY, CRACKERS

# New Year's Eve Celebration Menu

Great Value at £22.50 for 2 courses,

£27.50 for 3 courses

(V) (GFR) PARSNIP VICHYSOISE SOUP (SERVED HOT), APPLE YOGURT, APPLE CRISPS, WHITE BLOOMER BREAD

(GFR) SMOKED SALMON & BASIL MOUSSE, ROCKET & WATERCRESS, VIERGE DRESSING, ROSEMARY FOCACCIA

(VE) (GFR) RAS EL HANOUT ROASTED CAULIFLOWER FLORETS, POMEGRANATE LEMON COUSCOUS, TAHINI DRESSING

GRILLED HAGGIS, NEEPS & TATTIES, WHISKY CREAM SAUCE, PARSNIP CRISPS

(GFR) GLAZED PORK BELLY, CRISPY BLACK PUDDING, PARSNIP PUREE, APPLE CRISP, HONEY DRESSING



BEEF BOURGUIGNON SUET PUDDING, COLCANNON MASH, ROASTED ROOT VEGETABLES, RED WINE GRAVY

(V) PORTOBELLO & SPINACH WELLINGTON, SAGE & APPLE STUFFING, ROASTED GARLIC NEW POTATOES, TENDERSTEM BROCCOLI, SMOKED CHEDDAR & LEEK SAUCE

(GFR) CHICKEN & SMOKED BACON BALLOTINE, SAUSAGEMEAT & CRANBERRY STUFFING, ROASTED ROOT VEGETABLES, THYME & PARSLEY MASH, WHISKY & CHIVE CREAM SAUCE

SALMON & SPINACH EN CROUTE, CRUSHED HERB NEW POTATOES, TENDERSTEM BROCCOLI, CREAMY PRAWN, CHAMPAGNE & DILL SAUCE

(GFR) COCONUT KING PRAWNS, STICKY RICE, PICKLED VEGETABLES, KATSU CURRY SAUCE, CRISPY SEAWEED



(GFR) RHUBARB, RASPBERRY, GINGER & SHERRY CRANACHAN, WHITE CHOCOLATE SHAVINGS

STICKY TOFFEE PUDDING, BOURBON TOFFEE SAUCE, ROASTED PECANS

CHOCOLATE & AMARETTO TORTE, CHERRY CRUMBLE ICE CREAM

DARK CHOCOLATE PANETTONI BREAD & BUTTER PUDDING, PRALINE CLOTTED CREAM

(GFR) CHEESEBOARD: BLACK BOMBER CHEDDAR, SHROPSHIRE BLUE & CRANBERRY WENSLEYDALE, SPICED PLUM CHUTNEY, CRACKERS

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