



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 £24.50 for 2 courses or £29.50 for 3 courses.

We will be celebrating the New Year with a great value special menu priced at just £27.50 for 2 courses or £32.50 for 3 courses with music from local talent Dom Kelly – 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 £80 PER HEAD INCLUDING COFFEE. PLEASE CALL US FOR A MENU AND TO BOOK.**



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 until December 24th)
£24.50 two courses, £29.50 three courses

STARTERS

- (V)(GFR) CREAMY CELERIAC, LEEK & ROSEMARY SOUP WITH APPLE CRÈME FRAICHE AND SMOKED CHEDDAR GARLIC BREAD
- DUCK BON BONS WITH MARINATED CUCUMBER & SPRING ONION SALAD, PLUM SAUCE & CRISPY RICE NOODLES
- (VE)(GFR) SWEET POTATO, CHICKPEA & ONION BHAJIS WITH INDIAN KACHUMBER SALAD, MANGO & CORIANDER PUREE AND POMEGRANATE SEEDS
- (GFR) DUCK LIVER, SMOKED BACON & MARSALA PATE, CARAMELISED APPLE & ONION CHUTNEY, THYME CROSTINI
- MOROCCAN-SPICED COD & PRAWN FISHCAKES WITH NORTH AFRICAN KACHUMBARI SALAD AND CHERMOULA SAUCE

MAINS

- (GFR) ROAST BREAST & LEG OF TURKEY, PIGS IN BLANKETS, SAUSAGE MEAT & CRANBERRY STUFFING, YORKSHIRE PUDDING AND TRADITIONAL TRIMMINGS AND ROAST GRAVY
- (V)(VER)(GFR) HOMEMADE BUTTERNUT SQUASH & CRANBERRY VEGAN NUT BALLOTINE, YORKSHIRE PUDDING, TRADITIONAL TRIMMINGS AND PORT WINE GRAVY
- (GFR) BRISKET OF BEEF BRAISED IN MULLED WINE WITH ROAST GARLIC MASH, HORSERADISH CREAM, ROASTED CARROTS & PARSNIPS AND MULLED WINE GRAVY
- CHICKEN, HAM HOCK & LEEK PIE WITH CHAMP MASH, GREEN BEANS & SUGAR SNAP PEAS AND A CREAMY CIDER SAUCE
- (V) CREAMY COURGETTE & CHESTNUT TAGLIATELLE WITH CHILLI & LEMON, CRISPY SPINACH BALLS, SHAVED PARMESAN AND ROCKET LEAVES
- (GFR) PAN-FRIED FILLET OF SEABASS WITH A RADISH, ROCKET, SPRING ONION & FENNEL SALAD, HERB CRUSHED NEW POTATOES AND VIERGE SAUCE

PUDDINGS

- (V)(GFR) CHRISTMAS PUDDING, BRANDY SAUCE AND CRANBERRY & ORANGE RELISH
- (V) APPLE & PECAN NUT CRUMBLE TART WITH CINNAMON ICE CREAM AND VANILLA CUSTARD
- (V) CHOCOLATE & ORANGE BREAD AND BUTTER PUDDING WITH VANILLA ICE CREAM AND MANDARIN COMPOTE
- WHITE CHOCOLATE & STRAWBERRY TRIFLE – FRESH STRAWBERRIES, PROSECCO JELLY, VANILLA SPONGE, WHITE CHOCOLATE CUSTARD, CHANTILLY CREAM AND DARK CHOCOLATE SHAVINGS
- (V) MINCE PIE CHEESECAKE WITH MILK ICE CREAM AND CARAMEL SAUCE
- (VE)(GF) DARK CHOCOLATE & ALMOND TORTE WITH VEGAN HONEYCOMB ICE CREAM AND RASPBERRY COULIS

Merry Christmas!

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

The Sun Inn on Christmas Day

(£80.00 per person including coffee/tea and mince pies)

(VR)(GFR) CREAMY WARM VICHYSOISE SOUP WITH CHIVE OIL, CRISPY SMOKED BACON AND WARM CIABATTA

BAKED KING PRAWN THERMIDOR WITH GARLIC & ROSEMARY FOCACCIA

DUCK BON-BONS WITH MARINATED CUCUMBER & SPRING ONION SALAD, PLUM SAUCE & CRISPY RICE NOODLES

(GFR) SALMON & DILL RILLETTES (POTTED SALMON & SMOKED SALMON) WITH WATERCRESS, BEETROOT SALSA AND RYE TOAST

(V) (VER) ROAST CHERRY TOMATO, WHIPPED GOAT'S CHEESE & BASIL BRUSCHETTE WITH ITALIAN LEAF SALAD, PINE NUTS AND BALSAMIC DRESSING

(GFR) DUCK LIVER, SMOKED BACON & MARSALA PATE, CARAMELISED APPLE & ONION CHUTNEY AND THYME CROSTINI



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, YORKSHIRE PUDDING, TRADITIONAL TRIMMINGS AND ROAST GRAVY

(V)(VER)(GFR) HOMEMADE ROASTED VEGAN NUT & CRANBERRY BALLOTTINE, YORKSHIRE PUDDING, TRADITIONAL TRIMMINGS AND PORT WINE GRAVY

(GFR) BRISKET OF BEEF BRAISED IN MULLED WINE WITH ROAST GARLIC MASH AND HORSERADISH CREAM

(GFR) CHICKEN SUPREME, CRISPY SERRANO HAM, LYONNAISE POTATOES AND CACCIATORA SAUCE

(V) BUTTERNUT SQUASH, SMOKED CHEDDAR & PINE NUT FILO TART WITH ROASTED ROSEMARY NEW POTATOES AND CHIVE PESTO

(GFR) ROASTED FILLET OF HAKE WITH SALSA VERDE, CRUSHED NEW POTATOES AND RATATOUILLE SAUCE



(V)(GFR) CHRISTMAS PUDDING, BRANDY SAUCE AND CRANBERRY & ORANGE RELISH

(V)(GFR) BLACK FOREST FOOL – CHOCOLATE MOUSSE, BOOZY BLACK CHERRIES, CHOCOLATE BROWNIE PIECES, CHANTILLY CREAM, GRATED CHOCOLATE

(V) CHOCOLATE & ORANGE CHEESECAKE WITH MANDARIN COMPOTE AND VANILLA ICE CREAM

(V) APPLE & PECAN NUT CRUMBLE TART WITH CINNAMON ICE CREAM AND VANILLA CUSTARD

BOOZY RHUBARB & GINGER TRIFLE – RHUBARB, GINGER SPONGE, RHUBARB & VERMOUTH JELLY, VANILLA CUSTARD & CHANTILLY CREAM – SERVED WITH A GINGERBREAD MAN BISCUIT

(GFR) (V) STRAWBERRY PAVLOVA WITH PROSECCO SYRUP, TOASTED ALMONDS AND FRESH MINT

(VE)(GFR) DARK CHOCOLATE & ALMOND TORTE WITH VEGAN HONEYCOMB ICE CREAM AND RASPBERRY COULIS

NEW Year's Eve Celebration Menu

Great Value at £27.50 for 2 courses,

£32.50 for 3 courses with music from local talent Dom

Kelly

(V)(GFR) VEGETARIAN SCOTCH BROTH WITH CRISPY LEEKS, WARM OATCAKES AND WHISKY BUTTER

(GFR) BAKED KING PRAWN THERMIDOR WITH GARLIC & ROSEMARY FOCACCIA

(V)(GFR) AUBERGINE PARMIGIANA WITH GARLIC BREAD & DRESSED ROCKET LEAVES

(GFR) DUCK LIVER, SMOKED BACON & MARSALA PATE, CARAMELISED APPLE & ONION CHUTNEY, THYME CROSTINI

(VR) GRILLED HAGGIS (OR) VEGETARIAN HAGGIS, NEEPS & TATTIES, WHISKY CREAM SAUCE, CRANBERRY & ORANGE RELISH AND PARSNIP CRISPS



CHICKEN, HAM HOCK & LEEK PIE WITH ALIGOT MASH, SAUTEED GREENS AND CIDER CREAM SAUCE

(GFR) GREEK STYLE "KOLIOS PLAKI" BAKED MACKEREL (TOMATOES, ONIONS, GARLIC & OLIVE OIL) WITH GARLIC & LEMON POTATOES, GREEN BEANS AND SUGAR SNAP PEAS

(V) (GFR) BUTTERNUT SQUASH & SPINACH DHANSAK CURRY WITH SWEET POTATO, ONION & CHICKPEA BHAJI, BASMATI RICE, CHUNKY CUCUMBER RAITA AND NAAN BREAD

(GFR) CHARGRILLED 8OZ RUMP STEAK WITH CHUNKY CHIPS, CONFIT TOMATOES, ONION RINGS, GREEN BEANS, SUGAR SNAP PEAS AND A WILD MUSHROOM "DIANE" SAUCE (£3 SUPPLEMENT)

(GFR) ROASTED FILLET OF HAKE WITH SALSA VERDE, CRUSHED NEW POTATOES, TENDERSTEM BROCCOLI AND RATATOUILLE SAUCE



(V) CHOCOLATE & ORANGE CHEESECAKE WITH MANDARIN COMPOTE AND VANILLA ICE CREAM

(GFR)(V) STRAWBERRY PAVLOVA WITH PROSECCO SYRUP, TOASTED ALMONDS AND FRESH MINT

(V) TRADITIONAL WARM TREACLE TART, ORANGE CURD AND MILK ICE CREAM

(V)(GFR) PASSIONFRUIT & LIME POSSET WITH SHREWSBURY BISCUITS

(V) CHOCOLATE & HAZELNUT ROULADE WITH TOFFEE SAUCE AND MILK ICE CREAM

(VE)(GFR) DARK CHOCOLATE & ALMOND TORTE WITH VEGAN HONEYCOMB ICE CREAM AND RASPBERRY COULIS

(GFR) – Gluten Free on Request (VER) – Vegan on request (V) – Vegetarian (VR) – Vegetarian on Request