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 £26.95 for 2 courses or £31.95 for 3 courses.

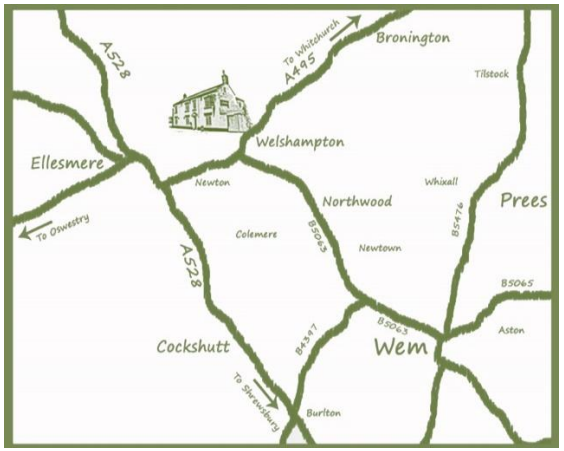
We will be celebrating the New Year with a great value special menu priced at just £29.50 for 2 courses or £34.50 for 3 courses with live music – please see the back of this leaflet for more details.

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 £95 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 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.

Merry Christmas!

December Festive Menu

(runs alongside regular menu until December 24th)

£26.95 two courses, £31.95 three courses

STARTERS

ROASTED JERUSALEM ARTICHOKE & PEAR SOUP (GFONRQ)(VEONRQ)
TRUFFLE OIL, CANDIED WALNUTS AND BLOOMER BREAD

CHICKEN LIVER, CRANBERRY & PORT PATE (GFONRQ)
BACON JAM, THYME CROSTINI AND ENDIVE SALAD

CRAYFISH & PRAWN COCKTAIL SALAD (GFONRQ)
YOGHURT, CHILLI, LIME & CORIANDER DRESSING, GEM LETTUCE, AVOCADO, CHERRY TOMATOES AND SMOKED PAPRIKA CROUTONS

BALONTINE OF BRAISED BEEF SHIN (GFONRQ)
CELERIAC AND POTATO ROSTI, WHIPPED HORSERADISH CREAM, MULLED WINE REDUCTION AND CRISPY ONIONS

WILD MUSHROOM & CHESTNUT ARANCINI (V) (VEONRQ)(GFONRQ)
SUN-DRIED TOMATO CHUTNEY, ROCKET AND PARMESAN

DEVILLED SMOKED HADDOCK RAREBIT
TOASTED SOURDOUGH, APPLE & FENNEL SLAW AND CHIVE OIL

MAINS

ROAST TURKEY (GFONRQ)
TURKEY BREAST & LEG, PIGS IN BLANKETS, SAUSAGEMEAT & CRANBERRY STUFFING, ROAST GRAVY AND TRADITIONAL TRIMMINGS

BUTTERNUT SQUASH & CRANBERRY VEGAN NUT ROAST (VEONRQ)(GFONRQ)
TRADITIONAL TRIMMINGS AND RED WINE GRAVY

BEEF & SHROPSHIRE BLUE PIE
SPRING ONION PONCH MAIP POTATO, CIDER BRAISED SAVOY CABBAGE – RED WINE & THYME GRAVY

CHINESE PORK BELLY (GFONRQ)
EGG FRIED RICE, WILTED PAK CHOI, ORANGE & HOI SIN SAUCE AND ROASTED PEANUTS

ROASTED HAKE
FRESH HERB CRUST, CREAMY COURGETTE, LEMON & DILL LINGUINE AND CHILLI OIL

PUY LENTIL & BUTTERNUT SQUASH RAGU (VEONRQ)(GFONRQ)
CHAR-GRILLED POLENTA, ROASTED COURGETTES & PEPPERS, WILTED SPINACH AND WINTER SPICED HAZELNUT CRUMB

PAN-FRIED SEABASS (GFONRQ)
CAULIFLOWER PUREE, CHARRED HISPI CABBAGE, LYONNAISE POTATOES, CAPER BUTTER SAUCE AND SALSA VERDE

PUDDINGS

APPLE & ALMOND FRANGIPANE TART (V)
APRICOT JAM AND VANILLA ICE CREAM

CHOCOLATE ORANGE TRIFLE (V)
CHOCOLATE CUSTARD, CLEMENTINE SEGMENTS, ORANGE JELLY, COINTREAU CHANTILLY AND CHOCOLATE SAVINGS

VANILLA & CINNAMON POACHED PEAR (VEONRQ)(GFONRQ)
HAZELNUT CRUMB, SPICED APPLE SYRUP AND CLOTTED CREAM (OR) VEGAN VANILLA ICE CREAM

STICKY TOFFEE PUDDING (GFONRQ)
GINGER TOFFEE SAUCE, RUM & RAISIN ICE CREAM AND TOASTED PECANS

WARM DARK CHOCOLATE & RASPBERRY BROWNIE (V)
MATCHA & WHITE CHOCOLATE RIPPLE ICE CREAM

TRADITIONAL CHRISTMAS PUDDING (VEONRQ)(GFONRQ)
CRANBERRY & ORANGE JAM AND BRANDY SAUCE

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

The Sun Inn on Christmas Day

(£95.00 per person including coffee/tea and mince pies)

STARTERS

Thai Spiced Potato, Spring Onion & Coconut Soup (GFonRQ)(VEonRQ)
Chilli Oil, Toasted Coconut and Garlic & Coriander Flatbread

Chicken Liver, Cranberry & Port Pate (GFonRQ)
Bacon Jam, Thyme Crostini and Endive Salad

Wild Boar & Chorizo Sausage Roll
Sweet Raisin Brown Sauce, Rocket & Apple Salad and Wholegrain Mustard Dressing

Beetroot Cured Salmon (GFonRQ)
Watercress & Radish Salad, Buckwheat Blinis, Horseradish Whipped Cream and Beetroot Relish

Wild Mushroom & Chestnut Arancini (V) (VEonRQ)(GFonRQ)
Sun-dried Tomato Chutney, Rocket and Parmesan

Spiced Orange King Prawns (GFonRQ)
Chilli, Garlic, Ginger & Orange Butter, Crispy Sesame & Coriander Cake, Shaved Fennel & Spring Onion

MAINS

ALL DISHES SERVED WITH CREAMED LEEKS, BRAISED RED CABBAGE, SPROUTS, CARROTS, PEAS & BABY ONIONS

Roast Turkey (GFonRQ)
Turkey Breast & Leg, Pigs in Blankets, Sausagemeat & Cranberry Stuffing, Roast Gravy and Yorkshire Pudding

Butternut Squash & Cranberry Vegan Nut Roast (VEonRQ)(GFonRQ)
Red Wine Gravy & Yorkshire Pudding

Mulled Wine Braised Beef Shin (GFonRQ)
Spring Onion Dumplings, Dijon Mustard Mash and Mulled Wine Garvy

Roasted Cod Loin (GFonRQ)
Lemon & Herb Panko Crust, Roasted Pesto New Potatoes, Romesco Sauce

Stuffed Chicken Supreme (GFonRQ)
Chestnut & Mushroom Stuffing, Crispy Bacon, Lyonnaise Potatoes and Sage, Onion & Sherry Cream Sauce

Aubergine Jagerschnitzel (GfonRQ)(VEonRQ)
Polenta Herb Crumb, Mushroom & Olive Chasseur Sauce and Parmentier Paprika Potatoes

Pan-Fried Seabass (GFonRQ)
Courgette & Spinach Linguine, Creamy Saffron, Lemon & Dill Sauce and Chilli Oil

PUDDINGS

Millionaire's Cheesecake (V)
Spiced Butterscotch Sauce, Chocolate Soil and Pouring Cream

Vanilla & Cinnamon Poached Pear (VEonRQ)(GFonRQ)
Hazelnut Crumb, Spiced Apple Syrup and Clotted Cream (or) Vegan Vanilla Ice Cream

Chocolate Orange Trifle (V)
Chocolate Custard, Clementine Segments, Orange Jelly, Cointreau Chantilly and Chocolate Savings

Blackberry & Plum Crumble (VEonRQ)(GFonRQ)
Almond & Ginger Crumble Topping and Amaretto Custard

Dark Chocolate & Raspberry Brownie (V)
Matcha & White Chocolate Ripple Ice Cream

Traditional Christmas Pudding (VEonRQ)(GFonRQ)
Cranberry & Orange Jam and Brandy Sauce

(GFonRQ) – Gluten Free on Request (VEonRQ) – Vegan on request (V) – Vegetarian

New Year's Eve Celebration Menu

Great Value at £29.50 for 2 courses,
£34.50 for 3 courses with live music

STARTERS

WILD MUSHROOM & THYME SOUP (GFONRQ)(VEONRQ)
PARMESAN CRISP, TRUFFLE OIL AND WARM CIABATTA BREAD

WILD BOAR & CHORIZO SAUSAGE ROLL
SWEET RAISIN BROWN SAUCE, ROCKET & APPLE SALAD AND WHOLEGRAIN MUSTARD DRESSING

SCOTTISH MUSSELS (GFONRQ)
CHORIZO & RED PEPPER SAUCE AND CHEESY HERB CIABATTA BREAD

CRISPY CHICKPEA & CARROT FRITTERS (VEONRQ)(GFONRQ)
ORANGE & HARISSA CHUTNEY, PICKLED CARROT, PISTACHIO & CORIANDER SALAD AND TAHINI DRESSING

BEETROOT CURED SALMON (GFONRQ)
WATERCRESS & RADISH SALAD, BUCKWHEAT BLINIS, HORSERADISH WHIPPED CREAM AND BEETROOT RELISH

SPICED ORANGE KING PRAWNS (GFONRQ)
CHILLI, GARLIC, GINGER & ORANGE BUTTER, CRISPY SESAME & CORIANDER CAKE, SHAVED FENNEL & SPRING ONION

TRADITIONAL HAGGIS
CRISPY NEEP, TATTIE & BRUSSEL SPROUT CAKE WITH CRISPY SMOKED BACON AND WHISKY BROWN SAUCE

MAINS

MULLED WINE BRAISED BEEF SHIN (GFONRQ)
COLCANNON & DIJON MUSTARD MASH, HONEY & THYME ROASTED CARROTS, CRISPY ONION RING AND THREE PEPPERCORN SAUCE

ROASTED COD LOIN (GFONRQ)
LEMON & HERB PANKO CRUST , ROASTED PESTO NEW POTATOES, SAUTEED GREENS AND ROMESCO SAUCE

STUFFED CHICKEN SUPREME (GFONRQ)
CHESTNUT & MUSHROOM STUFFING, PARSLEY PESTO MASH AND COQ AU VIN SAUCE

AUBERGINE JAGERSCHNITZEL (GFONRQ)(VEONRQ)
POLENTA HERB CRUMB, MUSHROOM & OLIVE CHASSEUR SAUCE, PAPRIKA LYONNAISE POTATOES AND TENDERSTEM BROCCOLI

CHARGRILLED PORK CHOP (GFONRQ)
CIDER BRAISED SAVOY CABBAGE, PAPRIKA LYONNAISE POTATOES AND JALAPENO CHIMICHURRI

HAKE FISH & CHIPS
CHUNKY CHIPS, PEA PUREE, SALSA VERDE MAYO, BABY PICKLED ONIONS & CHIP SHOP CURRY SAUCE

PUDDINGS

LEMON, PROSECCO & ELDERFLOWER PANNA COTTA (V)(GFONRQ)
FRESH RASPBERRIES AND SHORTBREAD CRUMB

CHOCOLATE & PEANUT TART (V)
SWEET PASTRY TART, LAYERED CHOCOLATE GANACHE AND PEANUT BUTTER AND SALTED CARAMEL ICE CREAM

APPLE & CINNAMON SYRUP SPONGE PUDDING (V)
APPLE BOURBON CUSTARD AND APPLE CRISPS

TRIPLE CHOCOLATE ROULADE (V)
BLACK CHERRY & KIRSH COMPOTE AND CHERRY ICE CREAM

BLACKBERRY & PLUM CRUMBLE (VEONRQ)(GFONRQ)
ALMOND & GINGER CRUMBLE TOPPING AND AMARETTO CUSTARD

TRADITIONAL CHRISTMAS PUDDING (VEONRQ)(GFONRQ)
CRANBERRY & ORANGE JAM AND BRANDY