

# THE SALWEY ARMS

EAT | DRINK | SLEEP | CELEBRATE

## Menu Choice A (£40 pp)

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### Starters

Homemade soup of the day

Chicken Liver and red-currant parfait with Ludlow Ale chutney

Salmon and cheddar fish cake with lemon mayo and a dill salad

Whipped Goats cheese, candied walnuts, roast beetroot, watercress and radish

### Mains

Butter basted chicken supreme, potato galette, baby vegetables, butternut puree and a thyme jus

Slow roasted pork belly glazed with blossom honey served with sage mash, roasted baby apples, fresh greens and a cider jus

Fillet of Salmon with a basil and parmesan crust, saffron fondant potato and a petit ratatouille finished with a vermouth velouté

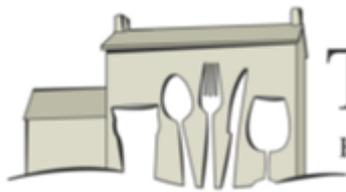
Butternut Squash risotto with goats' cheese and sage (v)

### Desserts

White chocolate and raspberry crème brûlée with blueberry shortbread

Salted caramel brownie with a warm chocolate shot and clotted cream ice cream

Baileys and mint cheesecake with a praline ice cream



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## Menu Choice B (£45pp)

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### Starters

Homemade soup of the day

Lemon chicken and basil terrine with heritage tomato salsa

Garlic, chilli and coriander king prawns with coconut infused rice

Chargrilled Mediterranean vegetable rocket pesto and pecorino tart with a lemon and oregano dressing

### Mains

Chargrilled lemon chicken with a sweet potato rösti, roasted baby vegetables and a basil cream

Gressingham duck breast with potato fondant, slow braided red cabbage and a red currant jus

Seared sea bass fillet accompanied by a saffron and crab potato cake, green beans, samphire and sauce vierge

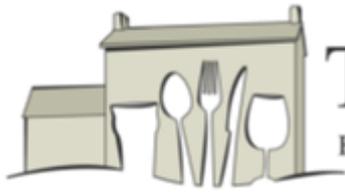
Stir fried vegetable medley with wild garlic, chilli and ginger with herby rice and basil oil

### Desserts

Banoffee crème brûlée topped with chantilly cream

Apple and rhubarb crumble with vanilla bean custard

Caramel and Biscoff cheesecake with raspberry puree and clotted cream ice cream



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## Menu Choice C (£55pp)

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### Starters

Homemade soup of the day

Crispy duck leg, watermelon and pomegranate salad with raspberry dressing

Pan seared scallops, fennel and lemon puree, chorizo salsa and dill infused oil

Saffron and wild mushroom arancini with truffle oil

### Mains

Breast of chicken wrapped in Parma ham stuffed with a chorizo and tarragon mousseline served with dauphinoise potato, rainbow carrots and a madeira sauce

Confit leg of lamb with colcannon mash, buttered kale, chantaney carrots and a thyme jus

Fillet of monkfish roasted with Thai spices on a bed of coconut and lime lentils served with sauteed pak choi, tempura prawns and a lightly spiced mango purée

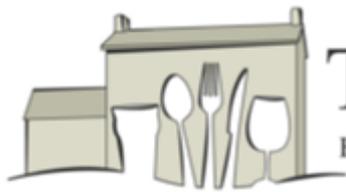
Herb Crusted aubergine on a bed of Mediterranean cous cous with a sweet pepper concasse served with spinach, chickpea, lemon and cumin

### Desserts

Dark chocolate and honeycomb cheesecake with zesty orange Chantilly and honeycomb ice cream

Sticky date pudding with boozy toffee sauce and a whisky ice cream

Lemon glazed tart with strawberry meringue and a peanut butter ice cream



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## Cold Buffet (£30pp)

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Chicken Liver Parfait

Lemon and pepper prawns

Santa Fe Salad (peppers, corn, mixed beans, coriander and lime)

Naked Asian slaw

Greek rice salad

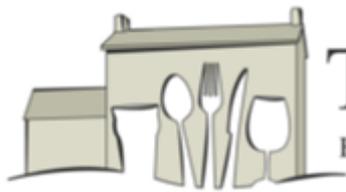
Bruschetta pasta salad

Charcuterie platter (cured meats, olives, chutney, pickles)

Local cheese selection (Worcestershire hop, Worcester gold, Worcester fig and honey, Shropshire blue grapes, celery)

Selection of warm breads

Selection of dips and sauces



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## Hot Buffet (£35pp)

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Honey and maple glazed shoulder of pork with apple and rhubarb jus

Baked fillet of salmon with roasted fennel, lemon and parsley butter

Lebanese chicken with olives and artichokes

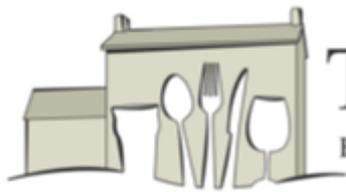
Creamy garlic potato dauphinoise

Apple, carrot and cabbage slaw

Baked new potatoes with salt and thyme

Roasted vegetable panache

Selection of warm breads



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## BBQ Buffet (£30pp)

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Jerk chicken with chargrilled pineapple

Teriyaki glazed Tuna steak

Homemade Salwey burger

Sticky sweet chilli roast duck

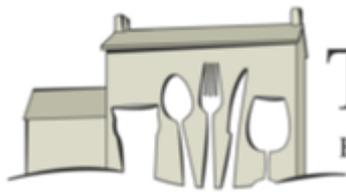
Chargrilled corn on the cob

Santa Fe salad (peppers, corn, mixed beans, coriander and lime)

Naked Asian slaw

Sticky rice and peas

Potato fries



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Hog Roast (£25 pp) + £100 hire fee

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Minimum 30 people

Free range hog roast

Homemade apple sauce

Homemade stuffing

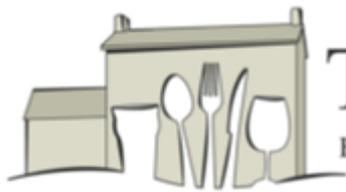
Brioche buns

Apple, carrot and cabbage slaw

Roasted potatoes

Selection of sauces

Pork jus



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## Light buffet

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Suitable for meetings and wakes

£15 pp

Selection of freshly made sandwiches

Small selection of pastries

Fresh tea and coffee

£20 pp

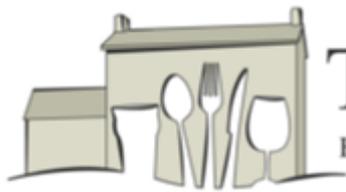
Selection of freshly made sandwiches

Small selection of pastries

Selection of sweet treats

Potato fries or chunky chips

Fresh tea and coffee



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## Afternoon Tea (£25pp)

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### Minimum order of 6 per booking

A selection of freshly finger sandwiches (smoked salmon and cream cheese, coronation chicken, tuna and cucumber, ham and cheese)

Freshly baked scones and clotted cream and jam

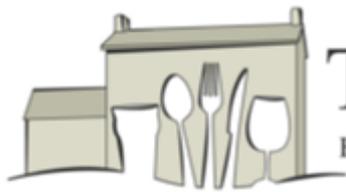
A selection of miniature sweet treats

Freshly baked sausage rolls

Freshly baked quiche

Served with your choice of breakfast tea or freshly brewed filter coffee

### Add a glass of fizz for £6 per head



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## Vegetarian/Vegan Options

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Can be substituted on previous menus

Plant based 'Beyond' burger (BBQ)

Roasted vegetable coconut curry

Butternut squash, sage and cashew loaf

Green bean, sultana and parsley salad

Roasted sweet potato, pine nut and kale

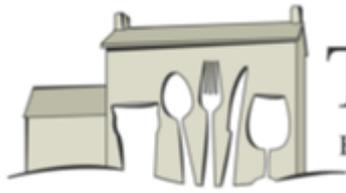
Puy lentil and wild mushroom bolognaise

Mac and cheese with herby crust

Smoked wild mushroom stroganoff

Roasted chickpea, red onion, cumin, mint and feta (vegan option available)

Cous cous salad with sun blushed tomato, roasted butternut squash, peppers, fresh basil and feta cheese (vegan option available)



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## Canapes (£10 pp / 3ea.)

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Smoked salmon, crème fraiche and dill blinis

Ham hock and sweet onion vol au vents

Bite size brioche burgers

Mini yorkshire puddings with Herefordshire beef and horseradish

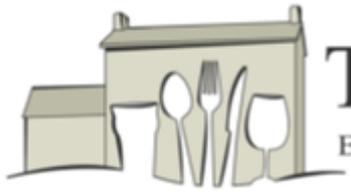
Smoked mackerel pâté crostini (V)

Tomato, garlic and basil bruschetta (V)

Mini blue cheese rarebits with sweet chutney (V)

Roasted beetroot and courgette ciabatta bites (V)

Lemon and coriander hummus crostini



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## Desserts

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Mini key lime pie

Mini lemon and strawberry meringue tart

Mini banoffee pie

Dark chocolate and honeycomb cheesecake

Salted caramel brownie

White chocolate and raspberry cheesecake

Caramel and Biscoff cheesecake

Cream filled profiteroles

Freshly baked churros

Why not treat yourselves on your special day to a special cheesecake,  
price on request

Cheese "cake" with biscuits, grapes, chutney

