

# Sunday Feast Menu

## To Start

Chef's Soup of the Day  
Crusty Bread Roll

## Market Table

- Selection of Artisan Bread
- Scotch Eggs
- Mackerel Pate
- Ham Hock Terrine
- Mixed Leaf Salad
- Olives
- Mixed Bean & Parsley Salad
- Houmous
- Assorted Meats (Salami, Mortadella, Parma Ham)
- Chefs Potted Pate's
- Smoked Salmon
- Crab Meat Cocktail
- Tomato & Red Onion Salad
- Feta Cheese
- Potato Salad
- Cornichons

## Main Course

Roast Rump of English Beef  
Yorkshire Pudding, Pan Gravy

Roasted Breast of Chicken  
Sage Stuffing, Pan Gravy

Roasted Belly Pork  
Savoy Cabbage, Cider Jus

Market Fish of The Day  
Please speak to your server for today's option

Goats Cheese & Butternut Squash (V)  
Gnocchi, Nut Brown Sage Butter

\*All dishes are served with roast potatoes, cauliflower cheese, seasonal vegetables and creamed leeks

## Desserts

Apple Crumble  
Homemade Custard

Vanilla Cheesecake  
Berry Compote

Sticky Toffee Pudding  
Toffee Sauce, Vanilla Ice Cream

Trio Ice Cream  
Wafer Biscuit

Full 3 Course - £21.95 Per Person | 2 Courses - £17.95 Per Person

All food allergen information contained within the menu items are available from a team member

[www.thelionhotelsbshrewsbury.com](http://www.thelionhotelsbshrewsbury.com)



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# THE LION HOTEL

S H R E W S B U R Y