

Group Menu 2020

At The Mytton & Mermaid..

£21pp for 2 courses

£26pp for 3 courses

To Start

soup of the day, croutons, artisan bread
pate/terrine of the day, onion jam, artisan toast
seafood cocktail tart, parmesan, Bloody Mary hollandaise
Persian spiced hummus, toasted pitta, pomegranate molasses, pumpkin seeds {*vegan*}
wild mushrooms on artisan toast, Moydens Wrekin blue, granola

To Follow

corn fed chicken in pancetta, garden sage mash, greens, cauliflower cheese sauce
8 oz dry aged Shropshire sirloin steak, hand cut chips, confit tomato, peppercorn sauce
{£5.00 supplement} {*all cooked medium*}
miso buttered crusted salmon, Korean BBQ noodle salad, scallions, sesame
wild mushroom risotto, greens, crispy wild mushrooms, Reggianno parmesan {*vegan*}
pie of the day, greens, hand cut chips

To Finish

Mytton mess
Luker chocolate tasting
meringue pie slider roulette
butterscotch bread & butter pudding, creme anglaise, popcorn
treacle tart, creme fraiche, honeycomb

please inform us of any dietary requirements