

**Sunday Lunch Menu**  
**At the Riverside Inn and Restaurant**  
**4<sup>th</sup> September 2011**

**Starter**

(All served with freshly baked bread rolls)

Minted yellow courgette and roasted garlic soup + ~

Assiette of smoked fish on mixed leaves with our own beetroot relish and  
lemon crème fraiche +

Baked flat mushrooms with a walnut and blue cheese crust and balsamic  
dressing+

Smooth chicken liver pate with home-made chutney and granary toast +

**Main course**

(All served with a selection of vegetables, new and roasted potatoes)

Roast sirloin of rare breed beef with homemade Yorkshire pudding and red  
wine gravy  
(Beef is served pink)

Roast loin of Shropshire pork with apple sauce, courgette and onion stuffing  
and pan jus ~

Pan-fried pave of salmon on sautéed leeks with a creamy white wine sauce  
+

Roasted summer vegetables in a tomato and herb sauce with braised  
bulgar wheat ~

**Dessert**

Riverside plum and apple crumble  
(Served with custard, cream or ice cream)

Chocolate tasting plate - a selection of our favourite chocolate puddings in  
miniature +

Strawberry cheesecake

Glazed lemon tart with home-made elderflower ice cream

~ ~ ~

Coffee and Riverside fudge +

**+ can be gluten free**

**£19.95**

**~ can be dairy free**

Some of our dishes contain flour, our meat is basted in butter and the  
vegetables are cooked in butter, if you require dairy or gluten free dishes  
please ask your server as we can adapt many of our dishes to suit you