

Dinner Menu

*Served Wednesday & Thursday Evenings from 6.00pm
& Friday & Saturday Evenings from 7.00pm*

All courses are individually priced

To Start.....

Freshly baked bread for the table

Warm Water Black Tiger King Prawns three ways, chili&ginger, lime&corriander & garlic	£ 7.90
Goats Cheese & Pinenut Purse (n) Brock Hall Farm hand made cheese, red chard & berry comfit salad	£ 6.60
Chicken Liver & Congac Parfait, balsamic & red onion marmalade, melba toast	£ 5.90
Pattingham Grilled Black Pudding Tower potato rosti, soft poached hen's egg, hollandaise dressing	£ 5.50
Garlic Mushroom Bruschetta, garlic & black pepper cream, tossed seasonal leaves	£ 5.70
Classic Waldorf Salad, infusion of apples, celery, grapes & walnuts (n)	£ 5.40
Mini Toad in the Hole classic pork sausage, caramelised onions & Enville Ale gravy	£ 5.80

To Follow

Gressingham Duck Breast plum & ruby port sauce, comfit of spiced red cabbage	£ 17.70
Atlantic Salmon & Plaice Roulade delicate chardonnay & dill beurre blanc	£ 16.90
Pork Fillet Tenderloin herb crusted medallions, baked bramley apple, wholegrain mustard & cream	£ 15.90
Lodge Chicken Breast Forestiere wild mushrooms, Madeira & cream	£ 15.60
Enville Ale & Steak Pie cooked for ages with a puff pastry hat	£ 13.90
Pattingham Sirloin Steak	£ 19.90
The very best 'Shropshire Fillet Steak' all our steaks with Grilled Black Pudding, Chef's onion rings & jug of Enville gravy or Blakelands Signature Sauce - red wine, mushroom & shallot infusion or Wrekin Blue Cheese Cream or crushed peppercorn sauce	£ 23.90
Caramelised Red Onion & Goats Cheese Tart with courgette crisps white wine & cream veloute	£ 14.60
Wild Mushroom, Red Pepper & Walnut Stroganoff sour cream & timbale of rice	£ 14.40

twice cooked hand cuts chips, savoy cabbage, baton carrots & garden peas (rosemary buttered potatoes instead of chips if you prefer)

To Finish.....

Warm Chocolate Brownie butter biscuit curls & Movenpick white chocolate ice cream	£ 5.80
The Lodge Sticky Toffee Pudding Cotteswold cream & Madagascan vanilla ice cream	£ 4.90
Classic Apple Crumble baked to order & with its own jug of custard	£ 5.40
Raspberry & White Chocolate Cheesecake raspberry compote & double cream	£ 5.90
Cambridge Burnt Cream the original crème Brullee, with honey almond thins	£ 4.90
Warm Sweet Pancakes sticky orange & cointreau glaze	£ 5.40
Blakelands Ice Cream Sundae no two ever the same !	£ 5.70
Cheese Platter Wrekin Blue, Fowler's Farm 3yr extra Mature Cheddar, Bridgnorth Smoked Somerset Brie & Shropshire Organic Goats Cheese balsamic red onion confit & crackers	£ 6.90

Tea & Coffee.....

£2.00 per guest

Freshly Ground Arabica Beans, Cappuccino, Latte, Espresso, Moccaccino, Latte Macchiato

Double Espresso £2.75

Infusions

Traditional English, Everyday, Peppermint, Camomile, Earl Grey, Lady Grey

Darjeeling, Assam or English Breakfast

Or Hot Chocolate

Baileys Macchiato - £2.75

As well as a full range of Liqueur coffee's - £3.65

Please note this is an Example Menu & may be Subject to Changes

For bookings - 01384 221000 & copies of this & our other menus – www.blakelands.co.uk