the wayfarer
country pub & restaurant

WAYFARER FUNCTION MENU

£29.95

(available to parties of over 30)

STARTERS

Homemade seasonal soup served with rustic breads

Shredded lamb shoulder with spinach and feta cheese in a puff pastry case and mint dressing

Pan fried flat field mushroom served on toasted brioche with Shropshire blue cheese sauce and a parsley & garlic crumb

Homemade chicken liver pate rolled in a pecan & hazelnut crumb served with a selection of chutneys and toasted focaccia

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MAINS

Homemade chicken, ham and leek pie with rosemary cream sauce

Pan fried sea bass with a crayfish and Chardonnay sauce

Slow roasted belly pork and caramelised apple sauce

Pan fried Gressingham duck breast with a port sauce

Savoury Crepes filled with creamed leeks, celery, shallots and spinach with roasted beetroot and carrots with rich dill sauce

(All main meals are served with creamy mash and seasonal vegetables)

HOMEMADE DESSERTS

Homemade Cheesecake

Jersey milk ice cream from the award winning Cheshire Farm

Warm chocolate brownie served with chocolate sauce and vanilla ice cream

Sticky toffee pudding with toffee sauce and vanilla ice cream

Cheese board with celery and grapes