

THE LOOPY SHREW

DECEMBER GROUP PARTY MENU 2021

THREE COURSES £28.95

STARTERS

Maple Roast Carrot & Red Lentil Soup

Crème Fraiche, Turmeric Oil, Charcoal Bread (gfo veo)

Wild Mushroom & Sweet Roast Garlic Pate

Pickled Walnuts & Mushroom, Thyme & Walnut Loaf, Sticky Onion Jam (gfo ve v)

Home-cured Beetroot Gravadlax

Horseradish Cream, Watercress Puree, Rye Bread Crisps (gfo)

Pulled Ham, Chicken, Pistachio & Cranberry Terrine

Chef's Festive Chutney, Dressed Leaves, Brioche Loaf (gfo)

Local Goats Cheese Mousse

Candied Walnut Granola, Orange, Cranberry & Spinach Salad (v gfo)

MAINS

Pan-fried Chicken Supreme and Kale Pesto Pappardelle

Sun-dried Tomatoes, Chilli, Lemon Broccoli, Pine nuts, Rocket & Shaved Parmesan

Slow Braised Beef

Fondant Potato, Burnt Onion Puree, Seasonal Greens, Shropshire Ale Jus (gfo)

Wenlock Edge Cumberland Sausage

Creamy Mash, Sauteed Seasonal Vegetables and Caramelised Onion Gravy (gfo)

Hearty Winter Vegetable & Bean Stew

Garlic & Wild Mushroom Baguette (v ve)

Pan-fried Seabass

*Garlic & Sage Crushed Baby Potatoes, Shrimp Beurre Noisette, Wilted Spinach,
Balsamic Roasted Vine Tomatoes (gf)*

8oz Sirloin

Salsa Verde, Balsamic Vine Roasted Tomatoes, Truffle & Parmesan Fries (£7 supp)



DESSERTS

Apple & Caramel Crumble Tart

Vanilla Ice Cream (v ve)

Poached Pear Frangipane Tart

Mulled Wine Reduction, Vanilla Pod Ice Cream (v)

Chocolate & Salted Caramel Tart

Vanilla Ice Cream, Cointreau Clementines (v)

Black Forest Crème Brûlée

Gingerbread (gfo v)

Artisan Cheese Board

*Wrekin Blue, Snowdonia Black Bomber, Perl Wen Brie, Crackers,
Christmas Chutney, Grapes & Celery (v gfo) £3 supplement*

*(Gluten-Free Available (gfo) Gluten Free (gf) Vegetarian (v) Vegan (Ve))
(Alternative Vegan desserts available, please request)*

**(A discretionary 10% Service charge will be added to your bill,
this is distributed between all the Chefs, Housekeepers, Bartenders and Waiting Staff who have served and looked
after you on the date of your party)**

TO BOOK:

We ask for £10 deposit per person to confirm your booking.

We ask for your full drinks and food pre order along with dietary requirements by

Thursday 18th November 2021.

A pre order form will be sent to you upon booking.

We can only accept your pre order via email to

hello@loopyshrew.com

If your pre order is not received, The Loopy Shrew reserve the right to release your booking.

On the date of your party, we are only able to take one payment per table for your final bill, unless there has been previous arrangements made.

T&C'S

Please read carefully prior to confirming your booking.

Due to the current issues with in the supply chain, The Loopy Shrew reserves the right to amend its prices and packages at anytime prior to your booking. If these changes are not acceptable to you, then you reserve the right to cancel your booking at the time you are informed of these changes, and a refund of your deposit will be made in full.

All bookings are deemed as provisional until a deposit and full drinks and food pre order has been received.

Deposits are taken by card or debit card only, these card details will be securely held on file for any cancellations less than 48 hours of your party date and for any loss and damages caused by your party

All parties are allocated a 2 hr dining period.

It is important that your party all arrive and are sat at the time of your booking. If parties arrive incomplete or late they run the risk of being reallocated to a different time, date or a reduction in courses.

While every effort will be made to accommodate your specific table or table plan, we cannot guarantee this.

Please co-ordinate with The Loopy Shrew regarding any table decorations to avoid any problems on the day of your booking