

The
Lodge
Club
pudding



Supper Friday 31st January 2014

a tiny starter & main meal will be served to you,
to allow room for extensive puddings, ha! ha!

To start

Classic Prawn Cocktail, iceberg leaves, sauce marie rose & brown bread & butter
Woodland Mushrooms, garlic butter, tossed lambs leaf & aged balsamic
Blakelands Onion Soup, welsh rarebit crouton

To follow

Shropshire Slow Roasted Belly of Pork, sour apple puree, mini roasters &
seasonal greens
Salmon & Plaice Roulade, chardonnay & dill cream, steamed baby potatoes &
garden peas
Braised Beef & Claret, mashed potato & winter cabbage
Caramelised Onion & Goats Cheese Purse, steamed baby potatoes &
seasonal greens

To finish

First desserts (Hot Classics)

Sticky Toffee Pudding, Cherry Bakewell Tart, Apple Crumble - jugs of custard

Second desserts (Lodge Favourites)

Lemon Torte, Raspberry Panacotta, White Chocolate Bun – jugs of cream

Third wave (The Modern Ones)....”come on, you can do it”

Rhubarb Burnt Cream, Banana Fritter, Chocolate Brownie – balls of ice cream

£ 19.75

Coffee & tea service from £2.20

BLAKELANDS
Country House
Halfpenny Green
South Staffordshire
DY7 5DP