

Wedding Celebrations

with

 Lion + Pheasant
townhouse hotel shrewsbury

Stay.
Dine.
Celebrate.

Our Space

Location

Nestled in Shrewsbury's historic heart, our hotel offers 16th-century boutique charm that merges timelessly with modern elegance—ideal for those seeking an intimate and character-rich wedding venue.



The Crystal Room

Bathed in natural light and featuring Georgian windows, this room is perfect for intimate ceremonies or wedding breakfasts for up to 45 guests. Situated on the first floor of the hotel.



On-Site Accommodation

We have 24 individually styled rooms including romantic loft suite and four-poster rooms—you and your guests can relax in comfort on-site



 **Lion + Pheasant**
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Canapes

Choose 6 Canapés From Our Seasonal List

Served Across 2 Hours

6 Canapés pp £15

10 Canapés pp £22.5

Chicken Liver Parfait on Toast + Onion Jam

Mozzarella, Sun Blushed Tomato + Basil Pesto Crostini

Salmon + Cod Fish Cake + Tartar Sauce

Smoked Salmon blini, Cream Cheese, Caper Berry + Dill

Chicken Caesar, Baby Gem + Anchovy

Ham + Manchego Croquette, Paprika Mayo

Beef + Bombay Potato Samosa

Wild Mushroom Arancini + Onion Puree

Shropshire Beef + Truffle Burger Sliders

Mini Yorkshire Pudding + Rare Roast Beef, Celeriac Remoulade

Chickpea Falafel + Labneh

Crispy Boneless Chicken Wing, Korean Bbq Sauce

Welsh Rarebit, Truffle Marmite

Duck Spring Roll + Plum Sauce Mayo

Mini Whitebait Fish + Chips

Haddock Kedgeree Arrancini

Vegetable or Chicken Moneybag Dumplings + Soy Sauce

Cauliflower Pakora, Mango Chutney Mayo

Mushroom + Parmesan Vol au Vent

Mini Lamb Kofta + Tzatziki

Our Menu

Hand crafted by our team of chefs, choose one of our hand picked menus

Premium

STARTER

Scallop

Chive Beurre Blanc, Pork Quaver, Chive Oil, Squid Ink Pearls

King Oyster Mushroom 'Scallop'

Chive Beurre Blanc, Bearnaise, Nori Tapioca

MAIN

Beef Wellington

Fondant Potato, Braised Cabbage, Salt Baked BBQ Carrot, Bone Marrow Jus

Pan Fried Stone Bass

Prawn, Crayfish & Celery Risotto, Spring Onion

DESSERT

Chocolate Fondant

Black Cherry Gel, Vanilla Ice Cream

Lemon & Thyme Tart

Pistachio, Raspberry

£65 per guest

Classic

STARTER

Chicken Liver Parfait

House Chutney, Toasted Croute
Fresh Herb Salad

Prawn Cocktail

Mary Rose, Charred Gem Lettuce
Crispy Noodle, Tempura Prawn

MAIN

Roasted Belly Pork

Beetroot Pomme Puree, Roast Heritage Carrot
Mustard + Chive Sauce, Choux Farci

Cod

Salt + Vinegar Potatoes, Pea Tartare
Samphire, Scraps, Butter Curry Sauce

DESSERT

Sticky Toffee Pudding

Caramelised Banana, Butterscotch Sauce,
Vanilla Ice Cream

Custard Tart

Nutmeg, Poached Rhubarb

£50 per guest

Signature

STARTER

Gin Cured Salmon

Peppercorn Gel, Cucumber Cannelloni
Peas & Feves

Squash & Goats Cheese Raviolo

Sage Beurre Noisette, Crispy Sage

MAIN

Sirloin of Beef

Beef Fat Potatoes, Confit Carrot
Oyster Mushroom, Bordelaise

Pan Fried Sea Bass

Pancetta & Potato Terrine
Charred Leeks, Mussels, Leek Emulsion

DESSERT

Vanilla Brulée

Fresh Berries, Basil Ice Cream

PassionFruit Cheesecake

Rum Pineapple Salsa
Caramelised White Chocolate

£55 per guest

Our Dishes, Your Way

If the set menus aren't your style, celebrate with a custom menu. Dishes that will make your day unforgettable

Choose 2 starters, 2 mains and 2 desserts for a truly bespoke experience. Prices will vary.

Starters

Tomato + Mozzarella Salad

Goats Curd , BBQ Tomato , Crispy Shallot , Balsamic Strawberry

Ham Hock Terrine

Quail Scotch Egg , Gribiche , Apple Ketchup , Black Pudding Crumb

Beef Raviolo

Bordelaise Sauce , Micro Greens

Squash & Goats Cheese Raviolo

Sage Beurre Noisette , Crispy Sage

Chicken Liver Parfait

House Chutney , Toasted Croute , Fresh Herb Salad

Prawn Cocktail

Mary Rose, Charred Gem Lettuce, Crispy Noodle, Tempura Prawn

Gin Cured Salmon

Peppercorn Gel , Cucumber Cannelloni , Peas & Fèves

Scallop

Chive Beurre Blanc , Pork Quaver , Chive Oil , Squid Ink Pearls

Seasonal Soup

Seasonal Garnish

Jerusalem Artichoke + Chestnut Soup

Lavender Oil , Artichoke Crisp , Chestnut Puree

Mushroom + Tarragon Soup

Truffle Cream , Wild Mushroom Fricassee

Our Dishes, Your Way

Mains

Duck Breast

Confit Potatoes , Carrot Puree , Almond Crumb , Blackberry Jus

Sirloin of Beef

Beef Fat Potato , Confit Carrot , Soubise , Oyster Mushroom , Bordelaise sauce

Porchetta

Olive Oil Mash Potato , Cavolo Nero , Stem Broccoli

Chicken Breast

Mushroom + Truffle Stuffed Chicken , Black Garlic Gnocchi , Kale , Leek Velouté

Lamb Rump

Dauphinoise , Pea a'la Francaise , Pistachio Crust , Parmesan Foam

Shropshire Pheasant

Pomme Anna , Cabbage + Bacon , Chestnut Puree , Café au Lait sauce

Traditional Roast Sirloin of Beef

Roast Potatoes, Yorkshire Pudding + all the trimmings

Duo Of Game Wellington

Game Bon Bon, Celeriac Terrine

BBQ Beetroot, Blackberry Crust, Chocolate, Roasted Baby Vegetables

Roasted Belly Pork

Beetroot Pomme Puree , Black Pudding Crumb , Mustard + Chive Sauce

Cod

Butterbean Cassoulet , Charred Corn, Herb Crumb

Seabass

Pancetta + Potato Terrine, Charred Leeks , Mussels , Leek Emulsion

Wild Mushroom & Truffle Risotto

Tempura Mushroom , Tenderstem Broccoli , Parmesan , Herb Oil

Our Dishes, Your Way

Desserts

Sticky Toffee Pudding

Rum Butterscotch , Honeycomb , Caramel Ice Cream

White Chocolate + Cardamon Tart

Pistachio , Raspberry Sorbet

Lemon + Thyme Tart

Raspberry , Italian Meringue , Pistachio

Chocolate Fondant

Black Cherry Gel , Vanilla Ice Cream

Vanilla Creme Brulée

Summer Berries , Basil Ice Cream

Custard Tart

Nutmeg , Poached Rhubarb

Passion Fruit Cheesecake

Rum Pineapple Salsa , Caramelised White Chocolate

Tiramisu

Savoiardi Sponge , Marsala , Espresso , Mascarpone

Sharing Desserts

Croque En Bouche

Orange + Chocolate Filling

Pavlova

Raspberry + White Chocolate