

the
BARN

Christmas Day menu

£79.95

Breads

Homemade white and wholemeal bread, with garlic and herb, anchovy and salted butter

Starter

Tiger prawn and avocado salad, garlic crème fraiche, burnt lemon

Home cured Scottish salmon gravadlax, granary bread, mustard dressed leaves

Cream of celeriac soup, parsnip crisps, truffle oil 'v'

Carrot and beetroot terrine, sourdough and grape chutney 'vegan'

Smoked ham hock and leek croquettes, poached hen's egg, watercress emulsion, micro herbs

Sorbet

Italian style lemon sorbet

Main Course

Barron's Roast Turkey, roast potatoes, chipolata in bacon, apricot and sage stuffing, turkey jus

Roast sirloin of beef, Yorkshire pudding, roast potatoes, red wine jus

Salmon supreme, saffron mash, dill beurre blanc and watercress

Pan-fried cod fillet, crushed new potatoes, spinach and cockle velouté

Nut loaf, roast potatoes, roasted baby vegetables and vegetable gravy 'vegan'

All main courses are served with a selection of seasonal vegetables

Dessert

Christmas pudding, served warm with brandy sauce

Cheeseboard, biscuits, chutney, celery, grapes and apple

Spiced stem ginger pudding, toffee sauce, sticky walnuts, sugared carrots ribbons, ginger ice cream

"Pumpkin pie" Panna cotta, pumpkin puree, candied squash, nutmeg shortbread crumb

Rich dark Belgian chocolate and rum torte, crystallised orange and kumquat, whipped cream

Tea and Coffee

Selection of Twining's tea and Cafetiere coffee served with mince pies

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritant.