



# PARTY SET MENU

## STARTERS



CHEFS HOMEMADE SOUP OF THE DAY (AGF)

with rustic bread

MUSHROOM BRUSCHETTA (V) (AGF) (VE)

mushrooms cooked in garlic butter & red onion on toasted garlic bread

PRAWN COCKTAIL (AGF)

with Marie rose sauce, wholemeal bread & butter

VEGEABLE SPRING ROLLS (V) (VE)

with a sweet chilli sauce

BAKED CAMEMBERT (V)

A warm, gooey wheel of baked Camembert topped with tangy cranberry sauce, garnished with fragrant rosemary sprigs. Served with toasted rustic bread for the perfect indulgence.

## MAIN COURSES



BUTTERNUT KALE & APRICOTS ROAST (V) (VE)

with gourmet chips or new potatoes

FILLET OF SALMON (AGF)

with sweet chilli sauce & gourmet chips or new potatoes

CLASSIC BACON CHEESEBURGER (AGF)

with relish, onion ring & gourmet chips

THE OLD BARN CHICKEN (AGF) OR BUTTERNUT SQUASH, SPINACH &

CHICKPEA CURRY (V)

with naan bread, poppadom & flavoured rice or gourmet chips

CHEFS STEAK & ALE PIE

with gourmet chips and garden peas

OLD BARN BEEF LASANGE

with garlic bread

CHICKEN CEASAR SALAD

## DESSERT



SELECTION OF SWEETS & ICE CREAM SUNDAES

SERVED WITH FRESH CREAM OR DAIRY ICE CREAM

1 COURSE £12.95 2 COURSE £18.95 3 COURSE £25.95

*Enjoy!*

V = VEGETARIAN - VE = VEGAN - GF = GLUTEN FREE - AGF = ADAPTER GLUTEN FREE