



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

VEGETABLE SPRING ROLLS (V) (VE)

with a sweet chilli sauce

FESTIVE BAKED CAMEMBERT (V)

baked Camembert topped with tangy cranberry sauce, garnished with fragrant rosemary sprigs. toasted rustic bread & pigs in blankets for the perfect festive indulgence

MAIN COURSES



BUTTERNUT KALE & APRICOTS ROAST (V) (VE)

with gourmet chips or mashed potato

FILLET OF SALMON (AGF)

with leek & cheese sauce & gourmet chips or mashed potato

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

CAJUN CHICKEN SALAD (GF)

marinated in cajun seasoning with mixed salad, coleslaw, sour cream & salsa

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