



FESTIVE *Dinner*

Available
Monday - Saturday 17.00 - 21.00

All tables must be prebooked
with a £5.00 deposit per person
required.

Tables over 10 require a preorder &
£50.00 deposit

3 COURSES £27.95

The Old BARN
INN



FESTIVE *Dinner*

STARTERS

CHEFS HOMEMADE SWEET POTATO AND PARSNIP SOUP (V) (*GF)
WITH TOASTED CIABATTA

MUSHROOMS BAKED WITH STILTON & PORT (V)
WITH TOASTED CIABATTA

GRILLED GOATS CHEESE (V)(GF)
TOPPED WITH WALNUTS AND A RASPBERRY VINAIGRETTE

SMOKED SALMON, CREAM CHEESE & DILL ROULADE (*GF)
WITH SALAD, BEETROOT COMPOTE & TOASTED CIABATTA

CHEFS CHICKEN LIVER PATE (*GF)
WITH TOASTED CIABATTA

MAINS

TRADITIONAL ROAST TURKEY (GF)
WITH PIGS IN BLANKETS, STUFFING, ROASTED POTATOES, VEGETABLES & GRAVY

GRILLED SIRLOIN STEAK (*GF)
WITH TOMATOES, MUSHROOMS & GOURMET CHIPS

SALMON FILLET WITH KING PRAWN (GF)
IN A THAI SPICED SAUCE & FLAVOURED RICE

BREAST OF CHICKEN
STUFFED WITH CHEESE & CHORIZO ON A BED OF MEDITERRANEAN TOMATO SAUCE SERVED WITH ROASTED POTATOES

LAMB RUMP (GF)
WITH MASHED POTATOES & SEASONAL VEGETABLES WITH A ROSEMARY & REDCURRANT SAUCE

BRIE, CRANBERRY & MUSHROOM WELLINGTON (GF) (V)
WITH ROAST POTATOES, VEGETABLES & GRAVY

LENTIL & VEGETABLE COTTAGE PIE (VE)
WITH VEGETABLES

DESSERTS

CHOOSE FROM:

A SELECTION FROM OUR DISPLAY BOARD SERVED WITH DIARY ICE CREAM OR FRESH CREAM
VEGAN OPTIONS AVAILABLE PLEASE ASK YOUR SERVER

ICE CREAM SUNDAE
TOPPED WITH WHIPPED CREAM AND SAUCE

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE (GF)

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