



# Savour *the* Season

THROUGHOUT DECEMBER 2025

EXCLUSIVE 2 OR 3-COURSE FESTIVE DINNER

**TWO COURSES £25.95PP**

**THREE COURSES £31.95PP**

MENU AVAILABLE

FROM 24TH NOVEMBER 2025 UNTIL 24TH DECEMBER 2025

MONDAY - THURSDAY 5PM-9PM

FRIDAY AND SATURDAY 12-9PM

***SUBJECT TO AVAILABILITY***

WEEKDAY GROUP LUNCH BOOKINGS AVAILABLE PLEASE SPEAK TO A MEMBER OF THE TEAM.

ADVANCE BOOKING ONLY / PRE ORDERING REQUIRED ON ALL BOOKINGS

NON-REFUNDABLE DEPOSIT

£10.00 PER PERSON

ANY BOOKING WITHOUT A DEPOSIT WILL BE  
CANCELLED 1 WEEK AFTER DATE OF BOOKING.

HOW TO BOOK

CALL: 01633 413382

EMAIL: [INFO@THEOLDBARNINN.COM](mailto:INFO@THEOLDBARNINN.COM)

OR SEE RECEPTION

V - VEGETARIAN / VE - VEGAN / GF - GLUTEN FREE / AGF - ADAPTABLE GLUTEN FREE

## STARTERS

**SWEET POTATO & ROAST PARSNIP SOUP**  
WITH RUSTIC BREAD (V, AGF)

**CHICKEN LIVER PATE**  
WITH CRANBERRY SAUCE & RUSTIC BREAD (AGF)

**MOZZARELLA DIPPERS**  
WITH TOMATO SALSA (V)

**MUSHROOMS BAKED WITH STILTON & PORT**  
WITH RUSTIC BREAD & BUTTER (V)

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

**MUSHROOM & CRUMBLY BLUE ARANCINI**  
WITH A TOMATO SAUCE WITH ROCKET (GF, VE, V)

**HOT HONEY COATED PIGS IN BLANKETS**  
WITH CRANBERRY SAUCE DIP

## MAINS

**HAND CARVED TURKEY BREAST**  
WITH PIGS IN BLANKETS, STUFFING, ROASTED POTATOES, ROAST PARSNIPS, SEASONAL VEGETABLES & GRAVY (AGF)

**BUTTERNUT SQUASH & KALE NUT ROAST**  
WITH ROASTED POTATOES, ROAST PARSNIPS, SEASONAL VEGETABLES & VEGETABLE GRAVY (V, VE)

**LEG OF PORK**  
WITH APPLE SAUCE. CRACKLING, ROASTED POTATOES, ROAST PARSNIPS, SEASONAL VEGETABLES & GRAVY (AGF)

**FESTIVE LOADED STEAK BURGER**  
6OZ STEAK BURGER TOPPED WITH PULLED TURKEY, MONTEREY JACK CHEESE, CRANBERRY SAUCE & PIGS IN BLANKETS SERVED WITH GOURMET CHIPS & ONION RINGS

**LAMB RUMP**  
WITH A ROSEMARY MINTED LAMB GRAVY, ROASTED POTATOES & SEASONAL VEGETABLES (GF)

**POACHED SUPREME OF SALMON**  
WITH LEEK & CHEESE SAUCE & SEASONAL VEGETABLES (GF)

**COD LOIN**  
WRAPPED IN PARMA HAM SERVED WITH CREAMY SAVOY CABBAGE & LEEKS WITH SEASONAL VEGETABLES & ROASTED POTATOES (GF)

## DESSERTS

**ASK FOR TODAYS DESSERT BOARD**