

FESTIVE *Evenings* MENU

TWO COURSES £26.95PP / THREE COURSES £32.95PP

MENU AVAILABLE

FROM 17.00 - 21.00 MONDAY - SATURDAY

FROM 30TH NOVEMBER 2026 UNTIL 24TH DECEMBER 2026

SUBJECT TO AVAILABILITY

ADVANCE BOOKING ONLY / PRE ORDERING REQUIRED ON ALL
BOOKINGS

NON-REFUNDABLE TABLE 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 OR SEE RECEPTION



STARTERS

SPICED CARROT & LENTIL SOUP V,AGF
WITH RUSTIC BREAD

HAM HOCK & PICCALILLI TERRINE AGF
WITH PICCALILLI & RUSTIC BREAD

GARLIC MUSHROOMS AGF, VE, V
IN A WILD GARLIC BUTTER ON RUSTIC BREAD

HOT HONEY COATED PIGS IN BLANKETS
WITH CRANBERRY SAUCE DIP

SMOKED SALMON, CREAM CHEESE & DILL ROULADE AGF
WITH SALAD & BEETROOT & HORSERADISH COMPOTE
WITH RUSTIC BREAD

MAINS

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

MOROCCAN ROAST V, VE
WITH NORTH AFRICAN FLAVOURS PROFILES OF HARISSA PASTE, SMOKED PAPRIKA & GROUND SPICES
WITH SWEET POTATOES, ONION MARMALADE TOPPED WITH A SEEDED CRUMB WITH ROASTED
POTATOES ,SEASONAL VEGETABLES & VEGETABLE GRAVY

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

THE JINGLE BELLY BURGER
6OZ STEAK BEEF BURGER TOPPED LOADED WITH PULLED TURKEY, MONTEREY JACK CHEESE,
CRANBERRY SAUCE & PIGS IN BLANKETS TOPPED WITH A CHEEKY BRUSSELS SPROUT
SERVED WITH GOURMET CHIPS & CRISPY ONION RINGS

LAMB SHANK GF
WITH A ROSEMARY MINTED LAMB GRAVY, WHOLE GRAIN MASH & SEASONAL VEGETABLES

THAI SPICED SALMON & KING PRAWNS GF
IN A THAI SPICED CREAM SAUCE WITH RED AND GREEN CHILLI WITH FLAVOURED RICE AND SPRING
ONION

DESSERTS

ORDER ON THE DAY FROM THE SELECTION AVAILABLE

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

