

THE OLD BARN INN

Let's Celebrate and Get Excited for 2024

arty

SUNDAY DECEMBER 31 AT THE OLD BARN INN

DOORS OPEN AT 19:00PM

2 COURSE MEAL Featuring: & DISCO BY AWARD WINNING DJ 'SAM' UNTIL 1AM

£34.95PP

FOR TABLE BOOKINGS CALL 01633 413382 - EMAIL INFO@THEOLDBARNINN.COM



STARTERS

£34.95PP

ROASTED RED PEPPER AND TOMATO SOUP (V) (GF*) SERVED WITH FRENCH BREAD & BUTTER

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

MUSHROOMS IN A PORT & STILTON SAUCE (V) (GF*) SERVED WITH TOASTED CIABATTA

HOMEMADE CHICKEN LIVER PATE SERVED WITH A CRUSTY ROLL & CRANBERRY COMPOTE

> **VEGETABLE SPRING ROLLS (VE) (V)** SERVED WITH SWEET CHILLI SAUCE

<u>MAINS</u>

ALL MAINS ARE SERVED WITH SEASONAL VEGEABLES & ROASTED GARLIC & HERB POTATOES

SEASONED RUMP OF LAMB (GF*) SERVED ON A BED OF MUSTARD MASH WITH A ROSEMARY & RED WINE JU

> **GRILLED 80Z SIRLOIN STEAK (GF)** SERVED WITH A PEPPER SAUCE & VINE TOMATOES

> > STUFFED BREAST OF CHICKEN (GF)

MOZZARELLA & CHORIZO STUFFED BREAST OF CHICKEN WRAPPED IN BACON SERVED WITH ITALIAN SAUCE

SALMON FILLET WITH KING PRAWNS (GF)

IN A THAI SPICED SAUCE SERVED WITH FLAVOURED RICE

LENTIL & VEGETABLE COTTAGE PIE (VE)

BRIE, CRANBERRY & MUSHROOM WELLINGTON (V) (GF)

V - VEGETARIAN / VE - VEGAN / GF - GLUTEN FREE / GF* - CAN BE MADE GF