



FESTIVE *Lunch* MENU

THIS MENU IS AVAILABLE FOR TABLES OF X15 OR MORE
MONDAY - SATURDAY 12-5PM & AVAILABLE FOR LUNCH
TABLE BOOKINGS FRIDAY & SATURDAY 12-5PM

TWO COURSES £23.95PP
THREE COURSES £29.95PP

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

Chicken Liver Pate AGF

with cranberry sauce & rustic bread

Traditional Prawn Cocktail AGF

served on a bed of mixed leaves with Marie rose sauce & brown bread

Cauliflower Wings V, AVE

with ranch dressing

Breaded Brie Wedges V

with cranberry sauce

Main Course

Hand Carved Turkey Breast AGF

with pigs in blankets, stuffing, roasted potatoes, roast parsnips, seasonal vegetables & gravy

Roasted Topside of Beef AGF

with Yorkshire Pudding, 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

Poached Supreme of Salmon GF

with leek & cheese sauce & seasonal vegetables

Roast Leg of Pork AGF

with apple sauce, crackling, roasted potatoes, roast parsnips, seasonal vegetables & gravy

Dessert

ASK FOR TODAYS DESSERT BOARD

TWO COURSES £23.95PP

THREE COURSES £29.95PP

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