



BIRD IN THE BARLEY BOXING DAY MENU

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STARTERS

Chefs Homemade Cream of Leek & Potato Soup (GF)

Served with a warm roll and butter

Homemade Chicken Liver Pate (GF)

Served with a salad garnish and warm toast

Chinese Style Salt & Pepper Chicken

Creamy Stilton Mushrooms on Toasted Ciabatta (GF)

With Balsamic Glaze

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MAIN DISHES

Roast Silverside of Beef with Yorkshire Pudding (GF without Yorkshire Pudding)

Served with seasonal vegetable and potatoes

Homemade Steak & Ale Pie

Topped with shortcrust pastry served with seasonal vegetables and choice of potatoes

Oven Baked Sweet Chilli Salmon Fillet (GF)

Served with choice of potatoes and salad

Creamy Cajun Chicken Alfredo

Served with garlic bread

Butternut Squash & Pearl Onion Tart Tatin (VE)(V)

Served with seasonal vegetables and potatoes

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DESSERTS

Homemade Baileys Cheesecake

Vanilla Crème Brule served with shortbread biscuit(GF)

Toffee Popcorn Sundae (GF)

Homemade Bakewell Sponge

Served with custard, cream or ice cream

Adults £32.50, seniors £30.00, Children £20.00

Pre order and £10.00 non-refundable deposit per person required