



BIRD IN THE BARLEY FESTIVE MENU

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STARTERS

Creamy Garlic Mushrooms (GF)
Served on toasted Ciabatta with balsamic glaze

Crispy Coated Camembert
Served with Plum & Apple Chutney and Salad Garnish

Chefs Homemade Cream of Vegetable Soup (GF)
Served with warm roll and butter

Homemade Chicken Liver Pate (GF)
Served with tomato chutney and toasted bread

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MAIN DISHES

Traditional Roast Turkey and Chestnut Stuffing and all the Trimmings (GF without stuffing)

Braised Beef Steak Bordelaise (GF)
Served with your choice of chips or potatoes and seasonal vegetable

Oven Baked Sweet Chilli Salmon Fillet (GF)
Served with choice of potatoes and salad

Butternut Squash & Pearl Onion Tart Tatin (VE)(V)
Served with new potatoes and salad

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DESSERTS

Traditional Christmas Pudding served with Brandy Sauce (GF)

Homemade Raspberry & White Chocolate Cheesecake

Crème Brule Served with Shortbread Biscuit (GF)

Chocolate Fudge Cake served with vanilla ice-cream (GF)

Vegan Option Available on Request

Three Course Adults £29.95 Senior Citizen £27.95

Two Course Adults £27.50 Senior Citizen £25.50

Pre orders and £10.00 non-refundable deposit required for
bookings of 6 or more people