

THE BARONY FESTIVE MENU

2 COURSE LUNCH £15.95

3 COURSE DINNER £21.95

STARTERS £5.95

Roast Red Pepper and Tomato Soup
with basil creme fraiche

Thai Spiced Salmon and Cod Fish Cake
on a cucumber salad with a lime and sweet chilli dressing

Chicken Liver Pâté
with oatcakes and redcurrant jelly

Mushrooms and Brie on Toast
with rocket salad and caramelised red onion compote

Walnut and Herb Crusted Goats Cheese
on a balsamic dressed beetroot and apple salad

Warm Bacon, Black Pudding and Potato Salad
with crisp leaves and a wholegrain mustard dressing

MAIN COURSES £13.95

Fish of the Day
please ask for details

Turkey Ballontine with a Sage, Onion and Apricot Stuffing
with roast potatoes, carrots, sprouts and cranberry sauce

Rosemary and Lemon Roast Rump of Lamb
with crispy potatoes, buttered green beans and a garlic and honey gravy (£3 supplement)

Braised Featherblade of Scotch Beef in a Rich Red Wine Gravy
with horseradish mashed potatoes and roasted root vegetables

Butternut Squash, Sweet Potato and Coconut Curry
with corriander cous cous and naan bread

Slow Cooked Belly of Pork with an Orange and Star Anise Sauce
on celeriac and apple dauphinoise potatoes and braised red cabbage

Seafood Gnocchi in a White Wine Butter Sauce
served with a dressed rocket salad and crusty bread

Pan Fried Sirloin Steak with Chimichurri Sauce
on fricasse of white, beans, spinach and chorizo (£8 supplement)

DESSERTS £5.95

Christmas Pudding
with Brandy Sauce

Lemon and Ginger Posset
with caramelised satsumas and shortbread

Cheesecake of the Day
with Chantilly cream and berries

Apple, Cinnamon and Mincemeat Crumble Tart
and custard

Boozy Brownie and Malteser Trifle
topped with Baileys cream and strawberries

Selection of Cheese and Oatcakes
with grapes, celery and chutney

MENU AVAILABLE FROM FRIDAY 1ST DECEMBER TO SUNDAY 24TH DECEMBER

TO BOOK PLEASE CALL US ON 01899 221159 OR EMAIL ENQUIRIES@BARONY-BIGGAR.CO.UK

