

BARONY @ HOME MENU

STARTERS

COURGETTE, CARROT AND THYME SOUP	£3
CHICKEN LIVER PÂTÉ WITH CARAMELISED RED ONION CHUTNEY served with oatcakes and mixed leaves	£4
WARM BACON, BLACK PUDDING AND POTATO SALAD with crisp leaves and a wholegrain mustard dressing	£4
ASPARAGUS, BRIE AND MUSHROOM TART with dressed mixed leaves and balsamic	£4
SMOKED SALMON AND PRAWN ROULADE with dressed mixed leaves and a lemon and black pepper creme fraîche	£5

MAIN COURSES

ROAST RUMP OF LAMB WITH A ROSEMARY AND MINT GRAVY with sautéed potatoes and mixed vegetables	£13
CHICKEN AND BACON LINGUINE IN A WHITE WINE AND GARLIC CREAM SAUCE with garlic bread	£12
BACON WRAPPED BALLONTINE OF PORK STUFFED WITH HAGGIS WITH PEPPERCORN SAUCE with buttered cabbage, kale and champ mash	£12
COD WRAPPED IN PARMA HAM WITH A BUTTER SAUCE crispy potatoes and crushed peas	£12
MORROCAN SPICED CHICKPEA AND VEGETABLE CASSEROLE with pitta bread and citrus cous cous	£10

DESSERTS

LEMON POSSET with summer berry compote and shortbread	£4
FRESH BERRY PAVLOVA with Chantilly Cream	£4
RASPBERRY AND WHITE CHOCOLATE CHEESECAKE with fresh berries	£4
STICKY GINGER PUDDING with butterscotch sauce	£4
SELECTION OF CHEESE AND OATCAKES with grapes, chutney and celery	£5

SIDES

SAUTÉED POTATOES	£2
CHIPS	£2
ONION RINGS	£2
MIXED VEGETABLES	£2