

# THE BARONY FESTIVE MENU

**2 COURSE LUNCH £16.95**

**3 COURSE DINNER £23.95**

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## STARTERS £5.95

**SOUP OF THE DAY**  
with crusty bread and butter

**CHICKEN LIVER PÂTÉ**  
with oatcakes and redcurrant jelly

**LEEK, STILTON AND WALNUT TARTLET**  
served with dressed salad

**SMOKED MACKEREL, PEAR AND POMMEGRANATE CRISP BREAD**  
on dressed mixed leaves and balsamic glaze

**WARM BACON, BLACK PUDDING AND POTATO SALAD**  
with crisp leaves and a wholegrain mustard dressing

**CRISPY BREADED BRIE BITES**  
with cranberry and orange sauce

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## MAIN COURSES £13.95

**FISH OF THE DAY**  
please ask for details

**BRAISED LAMB SHANK IN A REDCURRANT, ROSEMARY AND MINT GRAVY**  
with root vegetable mash, cabbage, kale and bacon (£3 supplement)

**TURKEY BALLONTINE WITH A SAGE, ONION AND APRICOT STUFFING**  
with roast potatoes, carrots, sprouts and cranberry sauce

**SWEET AND SOUR CHILLI CRISPY BEEF**  
with peppers, spring onions and rice

**HONEY GLAZED BACON LOIN WITH WARM SPICED APPLE COMPOTE**  
served with champ potatoes and creamed cabbage

**RED THAI SEAFOOD CURRY**  
with green beans, corriander, chillis and rice

**MUSHROOM, KALE AND CHESTNUT FILO PARCEL**  
with sauted potatoes and a red wine and tarragon sauce

**PASTA OF THE DAY**  
please ask for details

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## DESSERTS £5.95

**CHRISTMAS PUDDING**  
with Brandy Sauce

**CHOCOLATE AND ORANGE PANNA COTTA**  
with rosemary shortbread

**WARM APPLE AND ALMOND CAKE**  
with calvados custard

**CHEESECAKE OF THE DAY**  
with Chantilly cream and berries

**SELECTION OF CHEESE AND OATCAKES**  
with grapes, celery and chutney

