

# THE BARONY FESTIVE MENU

**2 COURSE LUNCH £23.95**

**3 COURSE DINNER £31.95**

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## STARTERS £6.95

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**ROAST PARSNIP AND APPLE SOUP**  
with curried creme fraiche

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

**SMASHED SPICED AVOCADO AND PRAWN CROSTINI**  
with a mixed leaf salad and lemon

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

**MUSHROOM, BRIE AND THYME TART**  
with salad and caramelised red onion compote

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## MAIN COURSES £18.95

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

**BALLONTINE OF TURKEY WITH A SAGE ONION AND APRICOT STUFFING**  
with sautéed potatoes, mixed vegetables and roast gravy

**FEATHERBLADE OF BEEF BOURGUIGNON**  
with mashed potatoes and roasted root vegetables

**DUCK BREAST WITH A SPICED CHERRY AND REDCURRANT SAUCE**  
served with sautéed potatoes and buttered broccoli (£3 supplement)

**VEGETABLE WELLINGTON WITH PORT SAUCE**  
served with sauted potatoes and buttered broccoli

**HONEY AND MUSTARD GLAZED HAM**  
sautéed potatoes, cabbage, kale and apple gravy

**KOREAN STYLE PORK IN A SPICY SWEET AND SOUR SAUCE**  
with braised rice, spring onions and broccoli

**CRISPY BREADED FISHCAKES WITH A COCONUT CURRY SAUCE**  
on mange tout and crispy potaoes

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## DESSERTS £7.95

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**CHRISTMAS PUDDING**  
with Brandy Sauce

**APPLE AND BLUEBERRY CRUMBLE TART**  
with custard

**CARAMELISED ORANGES**  
with vanilla ice cream and Cointreau toffee sauce

**AFTER EIGHT MINT CHOCOLATE MOUSSE**  
with strawberries and cream

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

