

BARONY MENU

2 COURSE LUNCH £19.95

3 COURSE DINNER £28.95

STARTERS £6.95

SOUP OF THE DAY

please ask for details

CHICKEN LIVER PÂTÉ WITH REDCURRANT JELLY

served with oatcakes and mixed leaves

WARM BACON, BLACK PUDDING AND POTATO SALAD

with crisp leaves and a wholegrain mustard dressing

MELON, PINEAPPLE AND PRAWN COCKTAIL

with crisp lettuce and lemon

PANKO BREADED MUSHROOMS STUFFED WITH HERB CHEESE

with mixed salad and a garlic mayonnaise

GOATS CHEESE, BEETROOT AND APPLE TART

with dressed mixed leaves and balsamic glaze

MAIN COURSES £16.95

FISH OF THE DAY

please ask for details

BREAST OF CHICKEN IN A BRANDY AND MUSHROOM CREAM SAUCE

with mixed vegetables and sautéed potatoes

BEEF STRIPS IN A STROGANOFF SAUCE

served with braised rice and buttered broccoli (£2 supplement)

ROAST LOIN OF PORK WITH A GRAIN MUSTARD AND TARRAGON BUTTER

served on a fricasse of green beans, bacon and crispy potatoes

SEAFOOD PIE WITH A PUFF PASTRY LID

served with potatoes and vegetables

LAMB CHOPS WITH A ROSEMARY AND MINT GRAVY

with cabbage, kale, smoked bacon and sauté potatoes (£3 supplement)

HONEY ROAST BACON WITH SPICED APPLE COMPOTE

champ mash and braised red abbage

MORROCAN SPICED CHICKPEA AND VEGETABLE CASSEROLE

with pitta bread and citrus cous cous

DESSERTS £6.95

CHEESECAKE OF THE DAY

with fresh berries and Chantilly cream

STICKY GINGER PUDDING

with butterscotch sauce

VANILLA CREME BRULEE

with homemade shortbread

WARM BERRY COMPOTE PAVLOVA

with vanilla ice cream

SELECTION OF CHEESE AND OATCAKES

with grapes, chutney and celery