

# THE BARONY FESTIVE MENU

**2 COURSE LUNCH £24.95**

**3 COURSE DINNER £34.95**

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## STARTERS £7.95

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SOUP OF THE DAY

please ask for details

**WARM LEEK, BRIE AND CRANBERRY TARTLET**

served with dressed salad and balsamic

**CHICKEN LIVER PÂTÉ**

with oatcakes and redcurrant jelly

**POTTED SALMON AND PRAWN RILLETE**

with dressed leaves, lemon creme fraiche and oatcakes

**GARLIC AND CHILLI MUSHROOM CROSTINI**

with dressed leaves

**WARM BACON, BLACK PUDDING AND POTATO SALAD**

with crisp leaves and a wholegrain mustard dressing

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## MAIN COURSES £19.95

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FISH OF THE DAY

please ask for details

**MAPLE, HONEY AND MUSTARD GLAZED HAM WITH CIDER GRAVY**

sautéed potatoes braised red cabbage and apple

**BRAISED LAMB SHANK IN A ROSEMARY AND REDCURRANT GRAVY**

with creamed leeks, bacon, peas and mashed potatoes (£4 supplement)

**CHICKEN STROGANOFF**

served with braised rice and buttered broccoli

**THAI RED KING PRAWN AND COCONUT CURRY**

with braised rice, peppers and green beans

**BALLONTINE OF TURKEY WITH A SAGE ONION AND APRICOT STUFFING**

with sautéed potatoes, mixed vegetables and roast gravy

**VEGETABLE WELLINGTON WITH PORT SAUCE**

served with sauted potatoes and buttered broccoli

**ROAST LOIN OF PORK WITH A DRAMBUIE AND GREEN PEPPERCORN SAUCE**

with grain mustard mash, buttered cabbage and kale

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## DESSERTS £7.95

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**CHEESECAKE OF THE DAY**

with Chantilly cream and berries

**CHRISTMAS PUDDING**

with Brandy Sauce

**TURKISH DELIGHT CHOCOLATE MOUSSE TART**

with Chantilly cream and caramelised orange

**CARAMEL PANNA COTTA**

with spiced pear compote

**SELECTION OF CHEESE AND OATCAKES**

with grapes, celery and chutney

