

THE BARONY FESTIVE MENU

2 COURSE LUNCH £24.95

3 COURSE DINNER £34.95

STARTERS £7.95

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

MAIN COURSES £19.95

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

DESSERTS £7.95

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

