

THE BARONY MENU

2 COURSE LUNCH £24.95 3 COURSE LUNCH £29.95

2 COURSE DINNER £26.95 3 COURSE DINNER £34.95

STARTERS £7.95

SOUP OF THE DAY

please ask for details

MEDITERRANEAN VEGETABLE AND PESTO TART

with balsamic dressed leaves and basil oil

SMASHED SPICED AVOCADO AND PRAWN CROSTINI

with a mixed leaf salad and lemon

CHICKEN LIVER PÂTÉ

served with oatcakes and redcurrant jelly

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

ROAST RUMP OF LAMB WITH A ROSEMARY AND MINT GRAVY

with creamed cabbage, kale, bacon and sautéed potatoes (£4 supplement)

BALMORAL CHICKEN WITH A GLAYVA CREAM SAUCE

with buttered vegetables and sautéed potatoes

ROASTED VEGETABLE AND MUSHROOM EN CROUTE WITH PORT SAUCE

served with sauted potatoes and buttered broccoli

HONEY GLAZED BACON LOIN WITH APPLE GRAVY

with buttered cabbage, kale and sautéed potatoes

PAPRIKA ROAST PORK

with a chorizo, peppers and white bean cassoulet and crusty bread

SEAFOOD LINGUINIE IN A WHITE WINE AND GARLIC CREAM

served with a lemon dressed salad

DESSERTS £7.95

CHEESECAKE OF THE DAY

please ask for details

STICKY GINGER PUDDING

with butterscotch sauce and vanilla ice cream

RED WINE POACHED PEAR

with pistachio mascarpone cream

RICH CHOCOLATE MOUSSE AND STRAWBERRIES

with orange chantilly cream and shorbread

SELECTION OF CHEESE AND OATCAKES

with grapes, celery and chutney