



FESTIVE MENU AT THE BARN

Available from 18th November to 23rd December Monday - Saturday*

2 courses 34.95 | 3 courses 39.95

STARTER

Berryfields Pork Pâté | Barn Chutney | Garden Salad | Barn Bakery Baguette (GFO)

Roasted Squash & Coconut Soup | Toasted Pumpkin Seed & Coconut Granola |
Kaffir Lime | Barn Bakery Focaccia (GFO) (VE)

Whipped Goats Cheese | Texture of Beetroot | Barn Bakery Pain D'épice |
Lamb's Lettuce | Beetroot Balsamic (GFO) (V) (VEO)

Smoked Salmon Rillettes | Barn Bakery Sourdough Crostini |
Pink Grapefruit, Olive & Tomato Dressing (GFO)

MAIN

Roast Turkey Breast | Crispy Roast Potatoes | Glazed Carrots & Parsnips |
Sprout & Pancetta Fondue | Berryfields Pigs In Blankets |
Berryfields Pork & Sage Stuffing | Traditional Gravy (GFO)

Berryfields Stuffed Pork Belly | Celeriac Purée | Gratin Dauphinoise |
Braised Chicory (GF)

Roasted Cauliflower Risotto | Braised Celery | Feta Cheese |
Pinenut, Herb & Crispy Onion Crumb (N) (GFO) (V) (VEO)

Pan Fried Seabream | Artichoke Chowder | Samphire | Sorrel (GFO)

Mustard & Maple Marinated Roast Hereford Beef | Crispy Potatoes | Sprout &
Pancetta Fondue | Glazed Carrots & Parsnips | Red Wine Sauce (GF)
(£5 supplement)

DESSERT

Traditional Christmas Pudding | Brandy Sauce (GFO) (V)

Plum Compôte | Hazelnut & Oat Brittle | Pistachio Ice Cream (N) (V)

Sticky Toffee Pudding | Butterscotch Sauce | Vanilla Ice Cream (GFO) (V)

Dark Chocolate Gateau | Kirsch Cherries | Tonka Bean Mascarpone (V) (VEO)

Christmas Cheese Board | Red Onion Chutney | Cracker Selection |
Quince Jelly (GFO) (£3 supplement)

(GF) – Gluten Free. (N) – Dish contains nuts. (V) – Vegetarian. (VE) – Vegan.
(VEO) – Vegan option. (GFO) – Gluten Free Option (Please inform server at time of ordering)

*(Festive menu not available on a Sunday. Please ask your server for Festive Sunday Specials)