



FESTIVE MENU AT THE BARN

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

Lunch - 2 courses 32.95 | 3 courses 39.95

Dinner - 3 courses 39.95

STARTER

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

Roast Pumpkin & Sage Soup | Garlic Confit Oil | Toasted Pumpkin Seeds |
Barn Bakery Focaccia (GFO) (VE)

Smoked Mushroom Rillettes | Pickled Beetroot | Celeriac | Chestnut & Chive Dressing (N) (GF) (VE)

Dill Salmon Gravavlax | Horseradish Cream | Watercress | Barn Bakery Rye Croûtes (GFO)

MAIN

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

Berryfields Pork Belly | Beetroot, Apple & Onion Marmalade | Gruyère Pomme Anna (GF)

Celeriac Fondant | Salt Baked Carrots | Charred Purple Sprouting | Crushed Butternut Squash |
Lentil Velouté (GF) (VE)

Cod Loin | Sweetcorn & Mussel Chowder | Samphire | Creamed Leeks (GF)

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

DESSERT

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

Crème Brûlée | Poached Apricots | Praline Brittle | Mango Sorbet | Mint (N) (GF) (V)

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

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

Apple Crumble Cheesecake | Apple Curd | Blackberry Sorbet | Apple Crisp (GF) (VE)

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

* Festive Menu not available on Sunday, please ask server for Festive Sunday Specials