

THE BARBON INN CHRISTMAS MENU

DECEMBER 1st – 24th

One course main £19.95

Two course £26.95

Three course £31.95

TO BEGIN

Prawn cocktail with shredded lettuce, diced tomato, drizzled with homemade marie rose sauce and brown toast

Leek and potato soup, served with a warmed petit pain

Chefs' pate with a mulled cranberry chutney and homemade croutes

MAINS

Roast turkey crown with roasted root vegetables, cauliflower cheese, pigs in blankets and roast potatoes

Mediterranean vegetable tartlet, with roast root vegetables, cauliflower cheese and roast potatoes

Venison, pheasant and pigeon proper pie, served with crushed potatoes, seasonal greens and a redcurrant & juniper gravy

Homemade fishcakes in a mornay sauce with seasonal greens and parmentiere potatoes

PUDDINGS

Strawberry fruit salad trifle

Lornas' homemade sticky toffee pudding with cream or ice cream

Christmas pudding with brandy custard

Coffee & mince pies to finish

Cheese and biscuits add £5.95