



FESTIVE FAYRE 2 COURSES 27.00 3 COURSES 34.00



STARTERS

ROSEMARY BREADED BRIE WITH CRANBERRY DIP

CHICKEN LIVER PATE WITH ONION CHUTNEY**

**RED PEPPER HUMOUS CROSTINI WITH SUNDRIED
TOMATOES & PEA SHOOTS (VG)****

TOMATO AND BASIL SOUP WITH BREAD AND BUTTER(V)**

VEGETABLE GYOZA WITH SWEET CHILLI SAUCE(V)

**SOUTHERN FRIED CHICKEN STRIPS WITH TEXAN BBQ
SAUCE**

**BREADED GARLIC MUSHROOMS (V)WITH FRANKS SPICY
MAYO**

**** GLUTEN FREE BREAD UPON REQUEST**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING SLICE

JAFFA CAKE SPONGE(VG)

PISTACHIO CHEESECAKE

STICKY TOFFEE PUDDING

****ALL SERVED WITH CUSTARD, SQUIRTY CREAM OR
ICE CREAM – VEGAN OPTION AVAILABLE****

FOREST FRUIT ETON MESS

CHEESE BOARD(£ 3 supplement)

Tea and coffee available (£ 2 supplement)

MAIN COURSES

HAND CARVED ROAST TURKEY, PIGS IN BLANKETS AND SAGE & ONION STUFFING

BEEF FEATHER BLADE FILLET IN SALT & BLACK PEPPER JUS

STEAMED SALMON FILLET WITH LEMON HERB SAUCE

ROSEMARY BRAISED LAMB SHANK

CRACKED BLACK PEPPER PORK BELLY

HALF ROAST CHICKEN WITH PIGS IN BLANKETS AND SAGE & ONION STUFFING

RED ONION MARMALADE & CARROT STUFFED WELLINGTON (V)

MUSHROOM BOURGIGNON PIE (VG/GF)

****** ALL SERVED WITH ROAST POTATOES, HONEY ROAST CARROTS & PARSNIPS,
GREEN BEANS, BRUSSEL SROUTS, MASH POTATO, YORKSHIRE PUDDING AND GRAVY ******

ALL GRAVY IS GLUTEN FREE

**BOOKINGS BEING TAKEN FROM 12 NOVEMBER – 23 DECEMBER, ALL BOOKINGS REQUIRE A
£ 10 DEPOSIT PER PERSON, MAXIMUM BOOKING OF 30 GUESTS, BUFFETS ALSO AVAILABLE
PLEASE ADVISE UPON BOOKING OF ANY ALLERGIES OR DIETARY REQUIREMENTS
ENQUIRIES TO thebarleymowepsom@outlook.com or text 07957 151765**