



Festive menu

2 course £24.95 3 course £29.95

Starters

Minestrone Soup

Fresh homemade soup served with toasted bread

Chicken Liver Pate

Chicken liver pate served with fresh toasted bread and apple and ale chutney

Golden fried Breaded Brie

Served with cranberry sauce

Beef Carpaccio

Thin sliced beef fillet serve with rocket salad & Parmesan shavings

Capesante

Pan fried Atlantic king scallops wrapped in pancetta served on cauliflower mash

Stuffed Mushroom

Portobello mushrooms, mozzarella, garlic oil, breadcrumbs, red onion, parmesan & parsley

Mains

Traditional Turkey Breast

Served with all traditional trimmings and cranberry sauce

Pesto Salmon Tagliatelle

Tagliatelle pasta cooked al Dente in creamy Pesto Genovese served with broiled salmon fillet

Chicken Cacciatore

A hearty, rustic stew chicken and vegetables simmered in rich tomato sauce with wine and herbs.

Herb crusted Lamb

Mustard and herbs coated lamb, roasted baby potatoes, broccoli, carrots, red wine jus

Mediterranean Vegan Tart

Crisp basil & maize pastry slow roasted tomato sauce, grilled courgettes, red & yellow peppers, red onions & cherry tomatoes with a basil & pumpkin seed crumb served with salad & vegan gravy

Desserts

Chocolate Fudge Cake

Decadent, rich creation layered with velvety chocolate fudge served with scoop of vanilla gelato

Christmas Pudding

Moist Christmas Pudding with Juicy Sultanas, Cider and rum served with brandy custard

Selection of Ice Cream

Vanilla or Chocolate gelato, Lemon or Mango Sorbet

Cheese Board

Selection of Italian cheese, crackers & chutney

Sides

Pigs in blankets

£5.90

Cauliflower cheese

£6.90

*PREORDER REQUIRED

Please inform us of any allergies. Our kitchen handles various allergens; cross-contamination may occur.

For more info or help contact us: info@thebarnbistro.co.uk | 01252364831