

BARN RESTAURANT CHRISTMAS BOOKING NOTES

1. Please contact us to provisionally reserve your party booking and discuss any special requirements you may have. We will hold your booking and inform you if your chosen date is requested by another party
2. Complete the booking form attached and post, e-mail or hand deliver to us.
3. £5 non refundable deposit is required for each person in your group. This will then confirm your reservation.
4. Full pre-payment is required 7 days prior to your chosen date. cheques or cash can be handed into the restaurant. We will notify you of the balance to be paid. Bank transfers to sort-40-35-21 account number 71435388. Please give your name and booking date as reference
5. If you wish to pay on the day please advise us of this and get the consent of the restaurant owners.
6. A £1.50 gratuity will be added to the final invoice. you can opt to have this removed and thank our staff on the day if you so wish.

PARTY NAME-----NUMBER IN PARTY-----

DATE AND TIME-----

PLEASE TICK PARTY MENU --- TASTING MENU --- CHRISTMAS DAY ---

BOXING DAY LUNCH --- CHRISTMAS EVE LUNCH --- NYE LUNCH ---

CONTACT ORGANISER-----

TEL NUMBER-----

E-MAIL-----

DEPOSIT PAID £-----

BARN RESTAURANT 6 COURSE TASTING FESTIVE MENU

£45 PER PERSON AVAILABLE 1ST -23RD DECEMBER

Pheasant, cranberry and smoked bacon terrine, Madeira wine glaze

Parmesan cheese baked cream, asparagus and artichoke heart salad

Cauliflower and cumin cream soup, baked root vegetable crisps

Cold poached salmon fillet, Asian vegetables, pickled sweet ginger, sesame and hoi sin dressing

Trio of Beef- 12 hour braised rib, fillet medallions, mini cottage pie, red wine jus, horseradish cream, Boulangere potatoes, red cabbage compot.

Festive Dessert tasting plate

WE NORMALLY REQUIRE 48 HOURS ADVANCED BOOKING. MINIMUM TWO PERSONS PLEASE. A SELECTED WINE FLIGHT IS ALSO AVAILABLE TO COMPLEMENT THE TASTING COURSES

BARN RESTAURANT CHRISTMAS EVE/ BOXING DAY 2017

3 COURSE LUNCH £27.50

Wild mushroom and tarragon soup with root vegetable crisps

Pheasant, cranberry and smoked bacon terrine

Baked goats cheese, Heritage tomato salad, tomato balsamic glaze

Beef carpaccio, rocket salad, horseradish mayonnaise, Parmesan cheese

Seared scallops, lobster cream bisque, saffron rice (£3 sup)

XxX

Chicken breast marinated in lemon, thyme and garlic, white wine jus

Medallions of pork tenderloin, chestnut mushroom, Madeira wine and cream
sauce finished with truffle oil

Seasonal Game casserole with puff pastry

Paupiettes of lemon sole, sweet vermouth, muscat grape veloute sauce

Mediterranean vegetable and Mozzarella cheese pastry tart, chestnut
mushroom, thyme and cream sauce

XxX

A selection of delicious homemade desserts or Continental and English cheeses

Gluten and dairy free alternatives available on request

BARN RESTAURANT FESTIVE PARTY MENU 2017

3 COURSES £25 PER PERSON. AVAILABLE 1ST- 23rd DECEMBER

Tomato, roasted red pepper and basil soup, soft roll and butter
Chicken liver and redcurrant parfait, apple and ale chutney, toasted brioche
Sweet honeydew melon with a Madeira wine glaze
Cranberry and Brie tart, asparagus baby leaf salad, fine herb dressing
Crispy Duck pancake rolls, Asian style salad, sesame and hoi sin dressing
King prawns in cognac cocktail sauce, Romaine lettuce, buttered brown bread

XxX

Local Turkey breast, pork chipolatas wrapped in smoked bacon, roast chestnuts, thyme stuffing, cranberry sauce, roast white wine gravy
Grilled boneless pork chops, apple, cider, sage and cream sauce
Baked Cod loin, braised baby spinach, lobster vermouth bisque
Ostrich fillet steak, mixed peppercorn and brandy cream sauce
Vegetable, chickpea and almond tagine, mixed spice and apricot cous cous

XxX

French meringue, mulled winter fruits, boozy whipped cream and coulis
Set vanilla cream with caramelised sugar top, praline sprinkles, dessert biscuit
Traditional Christmas pudding with brandy sauce
Warm chocolate Brownie, raspberry sorbet, coconut snowflakes
Plate of Continental and English cheeses, celery, grapes, savoury crackers

GLUTEN AND DAIRY FREE ALTERNATIVES AVAILABLE ON REQUEST

BARN RESTAURANT CHRITMAS DAY 2017

£69 PER PERSON

King prawns with smoked loch Fyne salmon bound in a cognac cocktail sauce
with buttered multigrain bread

Baked goats cheese on a heritage tomato and white asparagus babyleaf salad
with a tomato balsamic glaze

Wild mushroom, tarragon and cream soup, baked vegetable crisps finished
with truffle oil

Neil's chicken liver, redcurrant and butter parfait, plum compot and toasted
brioche fingers

XxX

Roast local turkey breast, thyme stuffing, chipolatas wrapped in smoked
bacon, cranberry sauce, white wine jus

Grass fed Aberdeen Angus Beef, red wine gravy, Yorkshire pudding,
horseradish sauce

Baked Cod loin, braised Asian vegetables with a lemon and ginger butter sauce

Butternut squash and chestnut vegetarian roast, Yorkshire pudding, red wine
vegetarian gravy and cranberry sauce

XxX

A selection of seasonal festive desserts available to choose on the day.