

The Barn Sunday Lunch Menu

Two courses £17.50

Three courses £20.50

Starters

Cheese melts

Breaded brie wedge & panco mozzarella stick

Calamari

Salt & pepper pieces & battered squid rings with garlic mayonnaise

Farmhouse pate

Coarse cut pate with caramelised onion chutney & toast GF

Salmon parcel

Smoked salmon & crab, blended with soft cream cheese wrapped in filo pastry

Main courses

Roast Beef

Roast Turkey

All served with roast potatoes & parsnips, Yorkshire pudding, vegetables & gravy made with the meat juices GF

Nut Roast

Brown rice, almonds & mushrooms topped with cranberries, cashews & chestnuts, with vegetables & roast potatoes V/GF

Dessert

Lemoncello delight

Iced lemon parfait with a lemoncello liquid centre

Strawberry cheesecake

Strawberries & cream flavoured cheesecake

Chocolate opera slice

Layers of chocolate sponge & rich ganache with delicate coffee hints

Lemon roulade

Lemon meringue rolled around a lemon cream filling GF

All served with ether cream or ice cream