

# August 2008 midweek menu

served Tuesday, Wednesday, Thursday and Friday evenings in the upstairs restaurant

homemade soup of the day served with crusty bread roll

homemade chicken leak and stilton mini pie  
encrusted with short crust pastry

battered lamb and mint sausages  
served with a honey and Dijon mustard mayonnaise dip

homemade salmon mousse on top of a herb crouton and topped with  
crispy pancetta and garnished with fresh lemon

cantaloupe melon caramelised with brown sugar  
and drizzled with a homemade blueberry coulis

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tender roast rump of beef served on a bed of tagliatelle pasta  
with a rich red pepper and paprika sauce

spicy marinated lamb cutlets with cinnamon cumin and chilli  
with a yogurt drizzle and with a coriander rice timbale

breaded tender chicken breast topped with mango and cranberry chutney  
and baked in the oven with mozzarella cheese

pan fried john dory fillet served on minted French beans topped with a  
delicate parsley and garlic butter

homemade Mediterranean vegetable steamed pudding with suet pastry  
and covered with tomato and oregano sauce

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choose from a full selection of desserts

**£12.95 for 2 courses, £14.95 for 3 courses**

**for bookings please telephone 01543 469191**

there will be a surcharge for parties of 10 or more

the barns