

The Barns New Year's Eve Menu

Homemade Broccoli and Stilton soup
served with toasted stilton croutons

Poached button mushrooms in a garlic and chervil sauce served with a
wedge of olive oil and balsamic vinegar drizzled ciabatta

Homemade chicken liver, thyme and cognac pate served
with a spiced apricot chutney and finger toast

Cornets of smoked salmon filled with crab meat served with dill mayonnaise

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Shank of lamb marinated in rosemary and thyme served with a
red wine and mint jus

Braised beef steak cooked in a stilton, shallot and mushroom sauce

Chicken breast stuffed with sun-dried tomatoes, baby leaf spinach and
mozzarella wrapped in streaky bacon served with a balsamic reduction

oven baked salmon fillet with a rainbow peppercorn crust,
served with a lemon and dill butter

Honey roasted parsnip, chestnut and shallot tarte served
with a wild mushroom and coarse grain mustard sauce

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caramel and ginger biscuit panna cotta

tarte au citron

raspberry ripple cheesecake

Alabama chocolate fudge cake

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Coffee and mints



£35 per head (£10.00 pp required to book) children £15
Bookings 7-9pm in restaurant, 6.30pm or 7.00pm only in the bar/lounge

**The table is yours for the evening
with a disco in the bar area until 2am**

Why not stop the night in our hotel for £85.00 for a double room including breakfast