

Caramel and ginger biscuit panna cotta £5.95  
Ginger biscuit base topped with caramel sauce  
and vanilla Panna cotta

Cheese and biscuits £6.95  
a selection of cheddar cheese, stilton and brie  
served with red onion chutney, celery and black grapes

no room for a dessert, try an espresso martini £6.95  
vodka, coffee liquor and a shot of espresso

## Hot Drinks

Fresh ground coffee £2.25

Espresso £1.80

Cappuccino £2.75

Latte £2.75

Flavoured latte £2.95

Floater coffee £2.95

Liquor coffee £3.95

Tea £1.80

Mulled wine £4.25

## Treat yourself in January £20.20

Every Thursday and Friday evenings choose 2 courses  
off our special menu and get a bottle of Canyon Road wine  
per 2 people – £20.20 per person, add a 3rd course for £3.95

## Dates for the diary

Sunday 12th January	Bridal Fayre
Thursday 13th February	Wedding Showcase Evening
Friday 14th February	Valentines Night
Sunday 22nd March	Mothering Sunday
Sunday 12th April	Easter Sunday

## All On One Site

We have 21 ensuite bedrooms, a function suite for all special  
occasions including weddings with a license for civil ceremonies,  
a range of conference facilities, a separate restaurant and a bar  
area showing all live sport or just for a casual drink.

# The Barns Christmas Bar Menu

## Starters

Homemade tomato and red pepper soup served with a crusty roll £4.95

Homemade duck and Cointreau pate served with red onion chutney and finger toast £5.95

Smoked salmon cornets filled with atlantic prawns, creme fraiche and dill. Served with a lemon mayonnaise £6.25

Homemade breaded brie wedges, served with a festive cranberry dip £6.25

Fanned melon served with fruit coulis and garnished with forest fruits £4.95

Button mushrooms poached in a creamy garlic and parmesan sauce, served on toasted ciabatta £5.95

Whole whitebait served with an aioli dip £6.25

## Main Courses

All served with your choice of new potatoes, parmentier potatoes or chips and either salad or vegetables unless otherwise stated

Roast Staffordshire turkey served with sage and onion stuffing, chipolata sausage, seasonal vegetables, new and roast potatoes. £11.95

Chicken breast stuffed with goats cheese and red onion chutney, wrapped in bacon and served with a balsamic reduction £15.95

Oven baked salmon fillet with a garlic, lemon and dijon crust. Served with a béarnaise sauce £14.95

Roasted winter vegetable, brie and almond crumble £12.95

Braised marinated shank of lamb, served with a redcurrant and rosemary sauce £16.95

8oz sirloin steak served with onion rings, grilled tomato and mushrooms and a peppercorn sauce £18.95

Homemade beef lasagne traditional beef bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad £12.95

Beer battered jumbo cod with homemade chips mushy peas and tartar sauce £13.95

Slow roasted belly of pork served on a bed of caramelised apples and shallots. With a red wine jus £15.95

The barns burger topped with cheddar cheese and bacon, served with a side of homemade coleslaw, served with homemade chunky chips and salad £11.95

14oz gammon steak served with pineapple, egg, grilled tomato, mushrooms and onion rings £14.95

Chargrilled chicken breast served with a creamy peppercorn sauce £13.95

Caramelised leek, mushroom and goats cheese filo parcels served with a balsamic reduction £12.95

Pan seared duck breast served on a bed of roasted winter vegetables with a spiced orange and cranberry sauce £16.95

Scampi bucket breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon £11.95

## Side Orders

Garlic bread £2.95 Garlic bread with cheese £3.50

Home-made chips £2.95 Home-made cheesy chips £3.75

Beer battered onion rings £2.95 Sautéed mushrooms £3.25

## Desserts

Homemade Baileys bread and butter pudding Served with custard £5.95

Chocolate fudge cake a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing £5.50

Tarte au citron Served with forest fruits and either cream or ice-cream £5.50

Traditional Christmas pudding served with brandy sauce £5.50

Raspberry ripple cheese cake Crunchy digestive biscuit base with a cream cheese filling, Swirled with raspberry ripples £5.95