

DESSERTS

Dutch apple pie £6.95
Crispy cinnamon pastry filled with a fruity apple and sultana filling, topped with a crunchy cinnamon crumble

Chocolate fudge cake £6.95
a deliciously moist rich chocolate cake filled and covered with chocolate fudge icing

Key lime pie £6.95
Ginger pastry base with lime filling & topped with browned mallow meringue, served with cream or ice-cream

Traditional Christmas pudding £6.95
served with brandy sauce

Strawberry swirl cheesecake £6.95
baked vanilla and strawberry cheesecake swirled with strawberry sauce on a digestive biscuit crumb, served with cream or ice-cream

Festive panna cotta £6.95
cinnamon infused panna cotta topped with mulled winter berries

Trillionaires Tart £6.95
chocolate pastry case filled with a layer of toffee sauce and chocolate ganache, finished with a golden sprinkle

Cheese and biscuits £7.95
a selection of cheddar cheese, stilton and brie served with red onion chutney, celery and black grapes

DESSERT COCKTAILS

Espresso Martini £7.95
Espresso coffee, tia maria, vodka and vanilla syrup... the perfect combination.

Baileys Espresso Martini £7.95
The creamy one, espresso coffee vodka and Baileys served in a martini glass.

Chocolate Orange £7.95
Chocolate syrup, potato vodka, blood orange gin mixed with orange juice the chocolate lovers choice.

Bees Knees £7.95
Gin, lemon juice and sweetened with honey. Three ingredients, simple and classic.

COFFEE

Fresh ground coffee	£2.75	Espresso	£1.80
Cappuccino	£3.50	Latte	£3.50
Flavoured latte	£3.95	Floater coffee	£3.95
Liquor coffee	£4.95	Tea	£2.25

Please note a separate gluten free and vegan is available.

the barns

UNEN

STARTERS

- Homemade vegetable soup served with a crusty roll
- Homemade duck and Cointreau pate served with festive red onion chutney and finger toast
- Smoked salmon, atlantic prawn and dill crème fresh parcels
- Homemade breaded brie wedges, served with cranberry sauce
- Fanned melon served with fruit coulis and garnished with forest fruits
- Button mushrooms poached in a creamy garlic and parmesan sauce, served on toasted ciabatta

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.
 - Supreme of Chicken
Chicken breast wrapped in bacon stuffed with stilton and spinach, served with parmentier potatoes, seasonal vegetables and red wine jus.
 - Oven baked salmon fillet in a chimichurri marinade topped with a herb crust, served with parmentier potatoes, seasonal vegetables and lemon cream sauce.
 - Braised marinated shank of lamb
On a bed of leek mash served with seasonal vegetables and a red wine, mushroom, onion and tomato sauce.
 - Vegan meatball pasta bake
Vegetarian meatballs and penne pasta in our homemade marinara sauce topped with melted vegan cheese.
 - 8oz sirloin steak
served with grilled tomato, mushrooms, onion rings, chunky chips, peas and a peppercorn sauce
 - Homemade beef lasagne
traditional beef bolognese layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad
 - Fish and chips
with mushy peas and tartar sauce

- Festive nut roast
Mixed nuts, carrots, parsnips, cranberries and chestnuts combined with panko breadcrumb, served with new potatoes, roast potatoes, seasonal vegetables and vegan gravy.
- Slow roasted pork belly
served on a bed of sautéed shredded brussel sprouts and bacon, with chantenay carrots and parmentier potatoes, served with redcurrant sauce.
- Braised Beef
Two 4oz braised steaks on a bed of leek mash, served with seasonal vegetables and red wine and stilton sauce
- The barns burger
topped with cheddar cheese and bacon, served with a side of homemade coleslaw, served with homemade chunky chips and salad
- 14oz gammon steak
served with pineapple, egg, grilled tomato, mushrooms onion rings, chunky chips and peas.
- Chargrilled chicken breast served with a creamy peppercorn sauce, served with parmentier potatoes and seasonal vegetables.
- Mushroom, spinach, cranberry, walnut and brie wellington served with parmentier potatoes, seasonal vegetables and vegan gravy.
- Scampi bucket
breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon.

SMALL PLATE MAINS

- Homemade beef lasagne
traditional beef bolognese layered between white sauce and pasta sheets, topped with grilled cheddar cheese, served with garlic ciabatta and salad.
- Vegetable nut roast
served with parmentier potatoes, seasonal vegetables and a red wine jus.
- Gammon steak
served with chunky chips, garden peas, pineapple, egg, homemade onion ring, grilled tomato and mushrooms
- Scampi
breaded whole tail scampi with homemade chips, garden peas, tartar sauce and lemon.

SIDE ORDERS

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| Garlic bread | £3.50 | Garlic bread with cheese | £3.95 |
| Home-made chips | £3.50 | Home-made cheesy chips | £4.25 |
| Beer battered onion rings | £3.50 | Sautéed mushrooms | £3.75 |