

Party Menu

*This is available for your special occasion for tables of 10 or more
in our upstairs restaurant only*

Homemade farmhouse vegetable soup served with a crusty roll

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

Breaded mushrooms filled with mozzarella and served with redcurrant sauce

*King prawn and avocado cocktail with a dijon mustard and lemon mayo dressing
served with a lemon wedge*

Breaded brie wedges served with cranberry sauce

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Marinated shank of lamb served with a minted gravy

*Slow roasted belly pork
with red onion chutney and an apple cider sauce*

*Oven baked salmon fillet
topped with a herb crust, served with béarnaise sauce*

*8oz rump steak
served with tomato, mushrooms, onion rings and a peppercorn sauce*

*Hickory chicken
Butterflied chicken breast topped with bacon, melted cheddar and barbecue sauce*

*Homemade beef lasagne
Served with garlic ciabatta and salad*

*The barns burger
Our homemade beef burger topped with melted cheddar and bacon
served on a toasted brioche roll*

*The vegan burger
Served on a vegan bun, with lettuce, tomato and vegan cheese.*

*Vegetable and coconut red thai curry
Served with rice and chips*

all served with homemade chips and seasonal vegetables unless stated

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Alabama chocolate fudge cake

Sticky toffee pudding

Bailey's crème brûlée

White chocolate and raspberry cheesecake

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Coffee and Mints

£27.95 2 courses

33.95 3 courses

*Please note we require guests to pre-order and pay the balance 7 days in advance
with a £5 per head deposit paid upon booking*

Party Menu Dietary Requirements

gf = gluten free df = dairy free v = vegan

Homemade farmhouse vegetable soup served with a gluten free roll (gf, df)

*Homemade duck and Cointreau pate served with red onion chutney
and gluten free roll (gf)*

pan-fried garlic mushrooms (gf, df, v)

fanned melon with fruit coulis (gf, df, v)

oOo

Hickory chicken (gf)

Butterflied chicken breast topped with bacon, melted cheddar and barbecue sauce

Marinated shank of lamb served with a gluten free gravy (gf, df)

*Slow roasted belly pork (gf, df)
with red onion chutney and a gluten free sauce*

*Oven baked salmon fillet (gf)
Served with béarnaise sauce*

*8oz rump steak (gf, df)
served with tomato and mushrooms*

*The vegan burger (df, v)
Served on a vegan bun, with lettuce, tomato and vegan cheese.*

*Vegetable and coconut red thai curry (gf, df, v)
Served with rice and chips*

all served with homemade chips and seasonal vegetables unless stated

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Chocolate and raspberry torte (gf, df, v)

Apple and cinnamon crumble (gf)

Sticky toffee pudding (df, v)

Chocolate brownie truffle (gf,df,v)

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Children's party menu

available for children only up to 11 yrs old

butcher's pork sausages, chips and peas

home-made mini beef lasagne, garlic bread and salad

homemade chicken goujons, chips and peas

6oz gammon steak with egg chips, and peas

whole tail scampi, chips and peas

vegetarian sausages, chips and peas

oOo

kid's ice-cream sundae

chocolate fudge cake

£9.95

Party Menu 2025

Please complete one form for all guest's pre-orders and return to us 7 days prior to the meal.

Name **Time.....**

Covers **Date.....**

Starter	
Soup	
Pate	
Mushrooms	
Prawn cocktail	
Brie wedges	
Mains	
Lamb	
Pork	
Salmon	
Steak	
Hickory chicken	
Lasagne	
Burger	
Vegan burger	
Veg curry	
Desserts	
Chocolate Fudge	
Sticky toffee	
Crème brulee	
Cheesecake	

Please add children's meals here:

Dietary requirements – please state dietary requirement so chef's are aware