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 severed 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

80z rump steak served with tomato, mushrooms, onion rings and a peppercorn sauce

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

Hickory chicken

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 brulee

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)

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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

80z 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

kid's ice-cream sundae chocolate fudge cake

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£9.95

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

Starter	Dietary requirements	Kids menu
Soup	Soup gf, df, ve	
Pate	Pate gf	
Mushrooms	Pan fried mushroom gf, df, ve	
Prawn cocktail		
Brie wedges		
Mains		
_amb	Lamb gf, df	Kids sausage
Pork	Pork gf, df	Kids lasagne
Salmon	Salmon gf	Kids chicken goujons
Steak	Steak gf, df	Kids gammon
Hickory chicken	Hickory chicken gf	Kids scampi
Burger	Vegan burger df, ve	Kids vegetarian sausage
asagne	Veg curry gf, df, ve	
Vegan Burger		
Veg Curry		
Desserts		
Chocolate Fudge	Choc and rasp tort gf, df, ve	Kids fudge cake
Sticky toffee	Apple and cinnamon crumble gf	Kids ice cream
Crème brulee	Sticky toffee pudding gf, df, ve	
Cheesecake	Choc brownie truffle gf, df, ve	

Deposit

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Balance