

Barns Festive Menu starts November 23rd 2026

Starters

Homemade Leek and Potato Soup

Served with a crusty roll.

Homemade Duck and Cointreau Pate

served with festive red onion chutney and finger toast.

Homemade Breaded Brie Wedges

served with cranberry sauce.

Fanned Melon served with Fruit Coulis and garnished with Forest Fruits

Poached Mushrooms in a Garlic and Parmesan Sauce

Served with a balsamic and herb infused ciabatta wedge.

Crab and Prawn Cocktail

King prawns and crab on a bed of baby gem lettuce with a tobacco spiced marie rose sauce.

Main courses

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 and stuffed with sundried tomatoes, spinach and mozzarella and served with garlic and thyme sautéed potatoes, seasonal vegetables and red wine jus.

Oven Baked Salmon Fillet with a Salsa Verde Herb Crust

Served on a pool of sweet red pepper and tomato sauce, accompanied by garlic and thyme sautéed potatoes and a seasonal vegetable medley.

Braised Marinated Shank of Lamb

On a bed of creamy mash with a seasonal vegetable medley and a redcurrant and rosemary sauce.

Lentil Shepard's Pie

Lentils mixed with carrots, onions, tomatoes and celery topped with creamy mashed potatoes served with a seasonal vegetable medley.

8oz Sirloin Steak

Served with vine cherry tomatoes, mushrooms, onion rings, hand cut chips, and garden peas.

Homemade Beef Lasagne

Traditional beef bolognese with mushrooms and tomatoes layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad.

Beer Battered Fish and Chips

With mushy peas and tartare sauce.

Festive Nut Roast

Mixed nuts, carrots, parsnips, cranberries and chestnuts combined with panko breadcrumbs. 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, garlic and thyme sautéed potatoes and a dijon mustard sauce

Braised Beef

Two 4oz braised steaks on a bed of creamy mash served with a seasonal vegetable medley and red wine and stilton sauce.

The Barns Burger

topped with cheddar cheese and bacon, served with hand cut chips, salad and coleslaw.

14oz Gammon Steak

served with pineapple, egg, vine cherry tomatoes, mushrooms, onion rings, hand cut chips and peas.

Chargrilled Chicken Breast served with a Creamy Peppercorn Sauce

served with garlic and thyme sautéed potatoes and a seasonal vegetable medley.

Chestnut, Spinach and Stilton En Croute

Roast chestnuts mixed with leeks, spinach and blue cheese wrapped in flaky puff pastry.
Served with garlic and thyme sautéed potatoes, seasonal vegetables and vegan gravy.

Scampi Bucket

Breaded whole tail scampi with hand cut chips, garden peas, tartare sauce and a lemon wedge

Small Plates

Homemade Beef Lasagne

Traditional beef bolognese with mushrooms and tomatoes layered between white sauce and pasta sheets topped with grilled cheddar cheese, served with garlic ciabatta and salad

Vegetable Nut Roast

Served with new potatoes, roast potatoes, seasonal vegetables and vegan gravy.

Scampi

Breaded whole tail scampi with hand cut chips, garden peas, tartare sauce and a lemon wedge

Gammon steak

served with pineapple, egg, vine cherry tomatoes, mushrooms, onion rings, hand cut chips and peas.

Roast Staffordshire Turkey

served with sage and onion stuffing, chipolata sausage, seasonal vegetables, new and roast potatoes.

Side orders

garlic bread
beer battered onion rings
home-made cheesy chips

garlic bread with cheese
home-made chips
sautéed mushrooms

Desserts

Chocolate Fudge Cake

A deliciously moist chocolate sponge coated in a chocolate fudge icing.
Served with cream or ice-cream.

Traditional Christmas Pudding

served with brandy sauce.

Key Lime Pie

A tart & refreshing authentic Florida key lime pie. A granola cracker crust filled with a smooth lime filling, finished with whipped cream. Served with cream or ice-cream.

Sicilian Lemon Cheesecake

A tangy Sicilian lemon cheesecake heaped with moist lemon sponge chunks, sweet lemon flavoured cream, decorated with white chocolate shavings and lemon curd drizzle.

Winter Berry Panna Cotta

Cinnamon infused panna cotta topped with mulled winter berries, accompanied by shortbread biscuits.

Cheese and Biscuits

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

vodka, coffee liquor and a shot of espresso

coffee's

fresh ground coffee

cappuccino

flavoured latte

liquor coffee

espresso

latte

floaters coffee

tea