

BARLEY MOW

Christmas Day

Mulled Wine On Arrival

Starters

Smoked Salmon & Prawn Parcels on a bed of salad
Leek & Butternut Squash Soup, served with a warm roll
Parma Ham Tart, topped with Mature Cheddar
Chicken, Liver & Port Pate, served with Melba Toast

Champagne Sorbet to cleanse the palate.



Traditional Carvery

Beef, Pork, Turkey, Lamb & Gammon
served with
Sautéed Brussels Sprouts with Bacon
Braised Red Cabbage and Apple
Glazed Carrot Batons
Broccoli & Cauliflower Florets
Honey & Mustard Glazed Parsnips
Roast, Duchess and Dauphinoise Potatoes



Champagne Toast

Desserts

Traditional Christmas Pudding, served with Brandy Sauce
Symphony of Belgium Chocolates
Cherry Amaretto Cheesecake
Irish Cream Profiteroles, served with a Toffee Sauce

Cheese Board

ADULT — £45.00

CHILD — £20.00

14 YEARS AND UNDER

Please advise us of any special dietary requirements or food allergies at time of booking. 25% non-refundable deposit required upon booking; remaining balance to be paid by 11th December 2011.

One sitting at 1pm—4pm; diners are then welcome to join us in the lounge for drinks continuing into the evening.