

THE BARN

at christmas

Dinner Menu - £20.00

Starters

Traditional and simple Prawn Cocktail

Trough of Bowland Wild Boar Terrine

with apple chutney and homemade ale bread

Creamy Butternut Squash Soup

with herb croutons

Trio of Melon

with mulled wine coulis

Button Mushrooms

sautéed in garlic and cream with fresh parsley

Mains

Traditional Roasted Garstang Bronze Turkey

with bacon wrapped chipolata sausage and homemade stuffing

Braised Medallions of Beef

in a red wine and wild mushroom sauce

Slow Roasted Belly Pork

stuffed with black pudding and chestnuts

Poached Pau Piete of Lemon Sole

with a lime and ginger butter served on a bed of wilted spinach

Marrow, Courgette and Pumpkin Bake

infused with rosemary and sage and bound in a rich tomato sauce, topped with a cranberry crumble

(All main dishes served with glazed butter carrots poached in orange and cumin, buttered brussel sprouts with bacon and walnuts, Duchess and roasted potatoes)

Desserts

Mrs Anderton's Luxury Christmas Pudding

served with creamy rum sauce

Raspberry and Hazelnut Roulade

Brandy Snap Basket

filled with wallings vanilla ice cream and winter berry coulis

Sicilian Lemon Crème Brulee Cheesecake

Rich Chocolate Fudge Cake

served warm with a dark chocolate sauce

Cheese board of Garstang Blue, Tasty Lancashire and Soft Brie, Homemade Chutney

Coffee and Mince Pies

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