



FESTIVE FAYRE 2 COURSES 26.00 3 COURSES 32.00



STARTERS

Rosemary breaded brie wedges served with cranberry sauce

Chicken liver pate served with toasted ciabatta and chilli chutney

Red pepper humous crostini topped with spinach, sundried tomatoes and balsamic glaze

Covent Garden tomato & basil soup with bloomer bread and butter

King prawn cocktail topped with filo prawns, marie rose sauce & bread and butter

Southern fried chicken strips with BBQ sauce

Vegetable gyoza with sweet chilli dipping sauce

Steamed Moroccan falafel (gf)with vegan mayonnaise

DESSERTS

Traditional Christmas pudding

Vegan Jaffa Cake sponge

Praline tart with chocolate sauce

Sticky toffee pudding

**all served with either custard or ice cream,
vegan option available**

Meringue sundae with cream, ice cream
and forest fruits

Cheese board with crackers and chutney
(£ 2 supplement)

Tea and coffee available (£ 2 supplement)

MAIN COURSES

Hand carved roast turkey served with roast potatoes, carrot and parsnip mash, honey roast parsnips, green beans, Brussel sprouts, sage & onion stuffing ball, pig in blanket, Yorkshire pudding & gravy

Beef feather blade in salt & black pepper gravy, served with crushed baby potatoes, green beans and wilted spinach

Steamed salmon fillet with lemon and herb sauce, served with baby potatoes, greens beans and peas

Braised lamb shank with mash potato, green beans, cabbage, rosemary gravy & mint sauce

Steak & kidney pudding served with wholegrain mustard mash, cabbage, peas & gravy

Half roast chicken served with roast potatoes, carrot and parsnip mash, honey roast parsnips, green beans, Brussel sprouts, sage & onion stuffing ball, pig in blanket, Yorkshire pudding & gravy

Vegetable wellington (v) served with roast potatoes, carrot and parsnip mash, honey roast parsnips, green beans, Brussel sprouts, Yorkshire pudding and savoury vegetable gravy

Mushroom bourgignon pie (gf/vg) served with vegan mash, roast potatoes, honey roast parsnips, green beans, Brussel sprouts & savoury vegetable gravy

BOOKINGS BEING TAKEN FROM 12 NOVEMBER – 23 DECEMBER, ALL BOOKINGS REQUIRE A £ 10 DEPOSIT PER PERSON, MAXIMUM BOOKING OF 30 GUESTS, BUFFETS ALSO AVAILABLE
PLEASE ADVISE UPON BOOKING OF ANY ALLERGIES OR DIETARY REQUIREMENTS
ENQUIRIES TO thebarleymowepsom@outlook.com or text 07957 151765