

Christmas @ barringtons

2 courses £18 3 courses £22

Starters

Leek and Potato Soup (VE) (GF on request)

Homemade soup topped with herb croutons served with a warm bread roll

Chicken Liver Parfait

A smooth chicken liver parfait infused with cranberries and orange served with brioche toast and red onion chutney

Wood Pigeon Breast

Pan fried wood pigeon flamed with brandy and served with Kentish pear chutney

Herb and Garlic Prawns

Herb and garlic king prawns served on lemon, lime and chilli dressed rocket

Smoked Salmon Mousse (GF)

A kiln smoked salmon mousse spiked with lemon served with sweet potato crackers

Brie Wedges (V)

A duo of crispy bread crumbed brie wedges served with a sweet tomato and chilli marmalade

Mains

Turkey (GF on request)

The Christmas tradition! Served with roast potatoes, mashed potatoes, pig in blanket, apricot stuffing, vegetables and turkey jus

Sirloin Steak (£3 supplement)

8oz Coates Butchers sirloin steak cooked to your liking served with grilled tomato, button mushrooms, onion rings and pepper sauce

Stuffed Chicken (GF)

Chicken breast stuffed with halloumi and roasted peppers served with a white wine and tarragon cream

Lamb and Vegetable Suet Pudding

Tender pieces of lamb, mint and root vegetables in a Swift Nick ale encased in herb suet pastry served with shallot jus

Salmon Parcel

Succulent salmon topped with cream cheese, dill weed and baby spinach in a flaky pastry served with lemon and dill sauce

Sea Bream Fillet

Pan fried fillet of sea bream on a creamy fennel, lemon and baby spinach risotto

Winter Vegetable Casserole (V)

A vegetarian winter casserole with red lentils and a hint of orange served with herb dumplings

Goats Cheese and Tomato Tart (V)

Goats cheese and sun blushed tomato tart served with French dressed mixed leaf

All main courses are served with homemade chips and seasonal vegetables (excluding turkey)

Desserts

Christmas Pudding

A rich Christmas pudding served with brandy sauce

Raspberry Frangipane Tart

A raspberry and pistachio nut frangipane tart finished with crème anglaise

Chocolate Torte (GF)

A chocolate ganache torte served with black cherry compote and vanilla pod ice cream

Blueberry Cheesecake

A baked blueberry and vanilla cheesecake served with whipped cream and fruit coulis

Apple Tart

An apple and cinnamon tart served with crème anglaise

Farmhouse Cheeses (£2 supplement)

Smoked apple wood, Blue Stilton, Cranberry and Wensleydale served with apple, celery, grapes and a selection of crackers

Hot Drinks are also available starting from £1 per cup served with chocolates

For all Christmas party menu bookings we require a £10 per head deposit and pre order

If you have any allergies or dietary requirements please speak to a member of staff before ordering and clearly write these on your pre order. Thank you

