



FESTIVE FAYRE 2 COURSES 24.95 3 COURSES 29.95



STARTERS

Rosemary breaded brie wedges served with cranberry dipping 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

Filo king prawn cocktail with marie rose sauce & bread and butter

Southern fried chicken strips with Kentucky gravy

DESSERTS

Traditional Christmas pudding with brandy butter

Vegan Jaffa Cake sponge with custard or ice cream

Praline tart with chocolate sauce and ice cream

Meringue sundae with cream, ice cream and forest fruits

Cheese board with crackers and chutney (£ 2 supplement)

Tea and coffee available

Mince pies (£ 2 supplement)

MAIN COURSES

Hand carved roast turkey served with roast potatoes, mash potato, honey roast parsnips & carrots, green beans and brussel sprouts, sage & onion stuffing, pig in blankets and carvery Yorkshire pudding with gravy

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

Vegetable wellington served with roast potatoes, mash potato, honey roast parsnips & carrots, green beans and brussel sprouts with vegetable gravy

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, mash potato, honey roast parsnips & carrots, green beans and brussel sprouts, sage & onion stuffing, pig in blankets and carvery Yorkshire pudding with gravy

BOOKINGS BEING TAKEN FROM 15 NOVEMBER - 23 DECEMBER & 26 DECEMBER

ALL BOOKINGS REQUIRE A £ 10 DEPOSIT PER PERSON

MAXIMUM BOOKING OF 30 GUESTS

BUFFETS ALSO AVAILABLE, PLEASE CONTACT FOR DETAILS

PLEASE ADVISE UPON BOOKING OF ANY ALLERGIES OR DIETARY REQUIREMENTS

ENQUIRIES TO thebarleymowepsom@outlook.com or text 07957 151765