



THE BARROW HOUSE
KITCHEN ♦ VILLAGE PUB ♦ ROOMS

CHRISTMAS PARTY MENU

2 COURSES £22 / 3 COURSES £28/ 3 COURSES WITH PROSECCO & COFFEE £32

SATURDAY 1 DECEMBER – MONDAY 24 DECEMBER

STARTERS

CAULIFLOWER & CHESTNUT SOUP, truffle honey

CHICKEN LIVER PARFAIT, toasted brioche, fig chutney & clementine crisp

HORSERADISH POTATO WAFFLE, APPLE WOOD SMOKED SALMON, dill crème fraiche, baby leaves

SPINACH, GORGONZOLA AND SAGE TART, spiced apple & walnut salad, cranberry vinaigrette

MAIN COURSES

PAN SEARED SEA BASS, herb gnocchi, cavolo nero, brown shrimp butter

MAPLE & MUSTARD GLAZED HAM, celeriac gratin, French beans & cider jus

TRADITIONAL CHRISTMAS TURKEY, boned, rolled & wrapped in bacon, field mushroom stuffing, sautéed potatoes, lemon Brussels sprouts, cranberry & rosemary jus

WILD MUSHROOM AND TALEGGIO RISOTTO CAKE, wilted spinach & toasted chestnuts

PUDDINGS

SPICED CARAMEL PEAR, candied nuts & hokey pokey ice cream

THREE CHOCOLATE GATEAUX, blood orange sorbet

BLACK CHERRY CRÈME BRULEE, almond biscotti

CHRISTMAS PUDDING BRIOCHE TOASTIE, cinnamon ice cream