



PARTY SET MENU

STARTERS



CHEFS HOMEMADE SOUP OF THE DAY (AGF)

with rustic bread

BAKED MUSHROOMS (V) (AGF)

with rustic Bread to dip

PRAWN COCKTAIL (AGF)

with Marie rose sauce, wholemeal bread & butter

VEGEABLE SPRING ROLLS (V) (VE)

with a sweet chilli sauce

BAKED CAMEMBERT (V)

A warm, gooey wheel of baked Camembert topped with tangy cranberry sauce, garnished with fragrant rosemary sprigs. Served with toasted rustic bread for the perfect indulgence.

MAIN COURSES



BUTTERNUT KALE & APRICOTS ROAST (V) (VE)

with gourmet chips or new potatoes

FILLET OF SALMON (AGF)

with cheek & leek sauce & gourmet chips or new potatoes

CLASSIC BACON CHEESEBURGER (AGF)

with relish, onion ring & gourmet chips

THE OLD BARN CHICKEN (AGF) OR VEGETABLE (VE) (V) CURRY

with naan bread, poppadom & flavoured rice or gourmet chips

CHEFS STEAK & ALE PIE

with gourmet chips and garden peas

OLD BARN BEEF CHILLI

served with flavoured rice, nachos & sour cream

CHICKEN CEASAR SALAD

DESSERT



SELECTION OF SWEETS & ICE CREAM SUNDAES
SERVED WITH FRESH CREAM OR DAIRY ICE CREAM

1 COURSE £12.95 2 COURSE £18.95 3 COURSE £25.95

Enjoy!

V = VEGETARIAN - VE = VEGAN - GF = GLUTEN FREE - AGF = ADAPTER GLUTEN FREE