



# *The Barn Hotel*

## *Festive Afternoon Tea*

*What could be nicer than sharing a festive afternoon tea with family and friends? Putting a slight twist on the traditional afternoon tea, our Chefs have created a wonderful festive delight filled with delicious treats to warm even the coldest of days.*

### *Afternoon Tea Menu*

*Homemade Finger Sandwiches*

*Smoked Salmon, Pickle Cucumber, Dill Crème Fraîche on Brown Bread*

*Roast Turkey & Cranberry Sauce on White Bread*

*Egg & Cress on White Bread*

*Cucumber Minted Cream Cheese on Brown Bread*

*\*\*\**

*Freshly Baked Fruit and Plain Scones*

*Served with Clotted Cream and Strawberry Preserves*

*\*\*\**

*Chef's Choice Mini Cake Selection*

*\*\*\**

*With a Choice of Tea or Coffee*

*The Barn Festive Afternoon tea @ £19.95 per person*

*The Barn Tea including a glass of Champagne @ £26.95 per person*

*Served Daily from 12:00-17:00 pm*

*The Barn Gentleman's Afternoon Tea @ £25.00*

*If you concerned about food allergies, Please speak to a member of staff*





# *The Barn Hotel*

## *Senior Citizen Pre Xmas Lunch Menu*

*(Monday to Friday only excluding Saturday and Sunday)*

***Creamy Winter Vegetable Soup***  
*Roasted Chesnuts*

\*\*\*\*

***Traditional Roast Turkey***  
*Pork Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes,*  
*Seasonal Vegetables and Red Wine Jus*

\*\*\*\*

***Christmas Pudding***  
*Brandy Sauce*

\*\*\*\*

*Tea/Coffee with Mince Pies*

***£23.00 per person***  
*(Set Menu, Monday—Friday Only)*





## ***Pre Christmas Lunches***

*(Parties of 10 or more)*

*Festive Three Course meal including Crackers*

### ***Creamy Winter Vegetable Soup***

*Roasted Chesnuts*

### ***Gin Cured Salmon***

*Dill, Caper Berries*

### ***Fan of Sweet Melon***

\*\*\*\*

### ***Traditional Roast Turkey***

*Pork Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables and red Wine Jus*

### ***Pan Seared Cod***

*Brussels, Pumpkin Purée, Sorrel Butter Sauce*

### ***Truffle Mushroom Ravioli***

*Sage Butter Sauce*

\*\*\*\*

### ***Christmas Pudding & Brandy Sauce***

*Clementine Posset with Shortbread Biscuit*

***Dark Chocolate Mousse with Cherry, Baileys Sauce***

\*\*\*\*

*Tea/Coffee with Mince Pies*

***£28.95 per person***

***(Monday-Friday Only)***





## ***Disco Diva Party Nights***

*Enjoy a three course meal with crackers, party poppers and dancing to our in-house DJ  
Glass of Sparkling wine on arrival*

***Creamy Winter Vegetable Soup***  
*Roasted Chestnuts*

***Gin Cured Salmon***  
*Dill, Caper Berries*

***Fan of Sweet Melon***  
\*\*\*\*

***Traditional Roast Turkey***  
*Pork Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes,  
Seasonal Vegetables and red Wine Jus*

***Pan Seared Cod***  
*Brussels, Pumpkin Purée, Sorrel Butter Sauce*

***Truffle Mushroom Ravioli***  
*Sage Butter Sauce*  
\*\*\*\*

***Christmas Pudding & Brandy Sauce***  
***Clementine Posset with Shortbread Biscuit***  
***Dark Chocolate Mousse with Cherry, Baileys Sauce***

\*\*\*\*

*Tea/Coffee with Mince Pies*

***£37.50 per person***  
***(Monday, Tuesday & Wednesday Only)***





# *Jingle Bell Party Nights*

*Enjoy a three course meal with crackers, party poppers and dancing to our  
in-house DJ*

*Glass of Sparkling wine on arrival*

*Creamy Winter Vegetable Soup  
Roasted Chesnuts*

*Smooth Chicken Liver Parfait  
Onion Jam*

*Fan of Sweet Melon*

*Atlantic Prawn Cocktail  
Lettuce, Marie Rose Sauce*

\*\*\*\*

*Traditional Roast Turkey*

*Pork Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes,  
Seasonal Vegetables and red Wine Jus*

*Slow Cooked Lamb Shoulder  
Heritage Carrots, Kale & Mint Jus*

*Pan Seared Cod  
Brussels, Pumpkin Purée, Sorrel Butter Sauce*

*Truffle Mushroom Ravioli  
Sage Butter Sauce*

\*\*\*\*

*Christmas Pudding & Brandy Sauce  
Clemetine Posset with Shortbread Biscuit  
Dark Chocolate Mousse with Cherry, Baileys Sauce  
Cheese & Biscuit (supplement £4.95pp)*

\*\*\*\*

*Tea/Coffee with Mince Pies*

*£45.00 per person  
(Friday & Saturday Only)  
£42.95 per person  
(Thursday & Sunday Only)*





# **Christmas Day Lunch**

*“Join us for a Traditional 5 course Christmas meal, an enjoyable day for the whole family”*

## **Leek Stilton Velouté**

*Truffle Mushroom Arancini*

\*\*\*\*

## **Winter Vegetable Soup**

*Roasted Chestnuts*

\*\*\*\*

## **Smoked Salmon Cannelloni**

*Avocado, Lime Coriander, Salmon Caviar*

Or

## **Smoked Duck Salad Beetroot**

*Orange Segment, Walnut, Orange Dressing*

Or

## **Pumpkin Tart**

*Marinated Mushroom, Blue Cheese Salad*

\*\*\*\*

## **Traditional Roast Turkey**

*Pork Sage & Onion Stuffing, Pigs in Blankets & Trimmings*

Or

## **Beef Fillet**

*Dauphinoise Potato, Kale, Sprouting Broccoli & Mushroom Jus*

Or

## **Crab Crusted Cod**

*Brussels Pumpkin Purée, Sorrel Butter Sauce*

Or

## **Truffle Mushroom Ravioli**

*Sage Butter Sauce*

\*\*\*\*

**Christmas Pudding with Brandy Sauce**

**Mixed Berry Cheesecake with Salted Caramel Ice Cream**

**Dark Chocolate Mousse, Cherry, Bailey's Sauce**

**Cheese & Biscuits (Supplement £4.95)**

\*\*\*\*

*Tea or Coffee with Mince Pies*

**£90.00 per person**

**(Hawtrey's Restaurant, Cromwell Room Or Windsor Suite)**

**A 10% discretionary service & cover charge will be added to your final bill.**





## *Boxing Day Lunch*

*Cauliflower Black Truffle Velouté*

*Or*

*Ham Hock Roulade*

*Pistachio, Broad Beans & Apple Gel*

*Or*

*Gin Cured Salmon*

*Pickle Cucumber & Horseradish Cream*

\*\*\*\*

*Roast Rump of Lamb*

*Root Vegetables, Kale, Confit Garlic & Minted Jus*

*Or*

*Salmon On Croute*

*Spinach, & Hollandaise Sauce*

*Or*

*Truffle Mushroom Ravioli*

*Sage Butter Sauce*

\*\*\*\*

*Apple Pie with Cinnamon Ice Cream*

*Chocolate Mousse, Cherry with Baileys Cream*

*Crème Brulée*

\*\*\*\*

*Tea or Coffee with petit Fours*

**£45.00 per person**

*A 10% discretionary service & cover charge will be added to your final bill.*





# *Brunch Menu*

*Available from the 27th of December till  
30th of December*

<b>Waffles Served with Maple syrup—build up your own topping</b>	<b>£8.00</b>
Banana Slice 50p, Mixed Berries £1.00, Confit Bacon £3.00, Vanilla Ice Cream £3.00 Choco Sauce 30p	
<b>Hazelnut Bircher, Muesli with Raspberry</b>	<b>£6.00</b>
<b>Homemade Granola with Yoghurts and Chia Seeds</b>	<b>£9.00</b>
<b>Citrus Fruit Salad with Coconut Yoghurt &amp; Crushed Hazelnut</b>	<b>£9.00</b>
<b>Full English Breakfast, (Fried, Poached or Scramble Egg)</b>	<b>£12.00</b>
<b>Steak &amp; Fried Eggs Served with Rosemary Toast &amp; Onion</b>	<b>£15.00</b>
<b>Leek &amp; Sweet Potato Galette with Spinach, Red Peppers Hollandaise</b>	<b>£7.00</b>
<b>Omelette Arnold Bennet &amp; Smoked Haddock</b>	<b>£12.00</b>
<b>Chilli Avocado served with Sourdough Toast &amp; Poached Eggs</b>	<b>£10.00</b>
<b>Smoked Salmon Bagel with Scrambled Egg</b>	<b>£12.00</b>
<b>Ham Benedict with Pesto &amp; Green Herb</b>	<b>£8.00</b>

## **Sides - £5.00 each**

**Slab Bacon / Sausage / Avocado & Chilli / House Slaw / Smoked Salmon**

### **Starters**

<b>Gin Cured Salmon, Horseradish Cream</b>	<b>£10.00</b>
<b>Prawns, Mango &amp; Coriander Chilli</b>	<b>£12.00</b>
<b>Chargrilled Squid, Pardon Peppers &amp; Chorizo</b>	<b>£9.00</b>
<b>Burrata, Baby Tomatoes, Basil &amp; Olives</b>	<b>£9.00</b>

### **Salads + Sandwiches**

<b>Chicken Caesar salad, Baby Gem &amp; Parmesan</b>	<b>£14.00</b>
<b>Black Pudding, Confit Bacon &amp; Crispy Egg</b>	<b>£12.00</b>
<b>Pulled Lamb Burger, Mint Anchovy Hollandaise</b>	<b>£14.95</b>
<b>Aged Beef Burger, Cheddar, Gherkin &amp; Fries</b>	<b>£13.95</b>





# *New Year's Eve Dinner & Dance*

*Chef's Choice Selection of Canapés served with a glass of House  
Champagne on arrival*

***Cauliflower Black Truffle Velouté***

*Roasted Hazelnuts*

\*\*\*\*

***Smoked Duck Foie Gras Terrine***

*Orange Gel, Sour Dough Croutons*

\*\*\*\*

***Lobster Thermidor***

*Watercress*

*Or*

***Beef Fillet***

*Forest Mushroom & Jus*

*(Main Course Served with Sprouting Broccoli, Root Vegetables and Triple  
Cooked Chips)*

*Or*

***Truffle Mushroom Cannelloni***

*Tomato Fondue & Parmesan Shaving*

\*\*\*\*

***Orange Chocolate Fondant***

*Pistachio Ice Cream*

*Or*

***Clementine Posset***

*Shortbread Biscuit*

\*\*\*\*

***Tea or Coffee with Petit Fours***

***£95.00 per person***

*(Hawtreys Restaurant & Cromwell Room)*





## *New Year's Day Lunch*

*Soup of the Day*

*Or*

*Smooth Chicken Liver Parfait*

*Onion Jam*

*Or*

*Smoked Salmon Cannelloni*

*Avocado, Lime Coriander & Salmon Caviar*

\*\*\*\*

*Roast Beef*

*Roast Potatoes, Root Vegetables, Kale, Confit Garlic*

*Red Wine Jus*

*Or*

*Pan Seared Chicken*

*Provençal Polenta Thyme Jus*

*Or*

*Pan Seared Seabass*

*Crush Potato Confit, Tomato & Beurre Blanc*

*Or*

*Mushroom Risotto*

*Truffle Oil & Parmesan Shaving*

\*\*\*\*

*Apple Pie with Cinnamon Ice Cream*

*Mixed Berry Cheese Cake*

*Crème Brulée*

\*\*\*\*

*Tea or Coffee with petit Fours*

**£37.50 per person**

*A 10% discretionary service & cover charge will be added to your final bill.*

