



Our Christmas Menu

Starters

Wild mushroom soup with truffle oil

Pheasant terrine with cranberry sauce & sour dough

Classic prawn cocktail & homemade brown bread

Vegetable pakora with mint yogurt



Main

Bronze Turkey crown cooked with duck fat, roast potatoes, roasted carrots & parsnips, cranberry stuffing & roast gravy

Braised beef featherblade with horseradish, mash potatoes & pan jus

Red snapper, crab bonbons, samphire & dill & lemon veloute

Butternut, mushroom & chestnut brioche, crust wellington



Desserts

Christmas bread & butter pudding & custard

Traditional Christmas pudding with brandy sauce

Tarte au citron & vanilla ice cream

British cheese selection served with grapes, celery, chutney, figs and biscuits



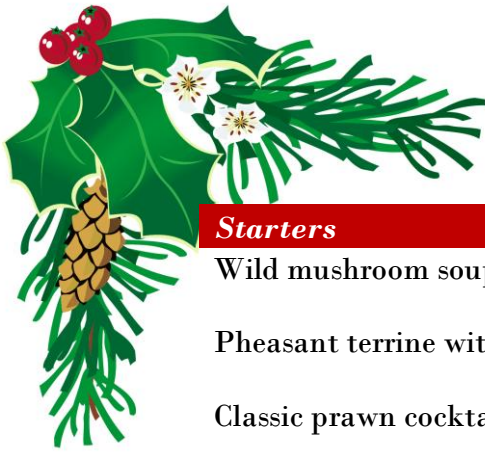
Starter & Main or Main & Dessert £20 | Starter, main & Dessert £25 | Includes a mug of Mulled Wine ☺

Available for lunch or dinner between November 22nd and December 24th

Please reserve your table

By phone 01722 742242 | By email contact@thebarfordinn.co.uk.





Order Form

No.

Starters

- Wild mushroom soup with truffle oil
- Pheasant terrine with cranberry sauce & sour dough
- Classic prawn cocktail & homemade brown bread
- Vegetable pakora with mint yogurt

Mains

- Bronze Turkey crown cooked with duck fat, roast potatoes, roasted carrots & parsnips, cranberry stuffing & roast gravy
- Braised beef featherblade with horseradish, mash potatoes & pan jus
- Red snapper, crab bonbons, samphire & dill & lemon veloute
- Butternut, mushroom & chestnut brioche, crust wellington

Desserts

- Christmas bread & butter pudding & custard
- Traditional Christmas pudding with brandy sauce
- Tarte au citron & vanilla ice cream
- British cheese selection served with grapes, celery, chutney, figs & biscuits

Please return this form to the Barford Inn together with the £5/ person deposit

Name: Number of people:.....

Date of reservation: Time:.....

Tel. No: Email address:

Each booking requires a £5/ person deposit and completion of the pre-selected menu

