

BARTON HALL HOTEL & SPA

FESTIVE MENU

2-COURSE - £32.50 / 3-COURSE - £40.00

STARTERS

Brixworth Pate

Dressed Leaf Salad | Red Onion Chutney | Sourdough Bread
Contains Gluten, Sulphites | GFOA, DF

Roasted Carrot & Cumin Soup

Sourdough Bread
Contains Gluten | Dairy Free, VG

Prawn Cocktail

Crisp Iceberg Lettuce | Marie Rose Sauce | Buttered Brown Bread
Contains Gluten, Dairy, Fish | GFOA, DFOA

MAINS

All mains are served with Carrots, Brussel Sprouts and Green Beans

Roast Turkey

Roast Potatoes | Force Meat Stuffing | Pig In Blankets | Yorkshire
Pudding | Red Wine Gravy
Contains Gluten, Dairy, Egg, Sulphites | GFOA, DFOA

Oven Roasted Seabass Fillet

Crushed New Potato Cake | Lemon Beurre Blanc
Contains Dairy, Fish, Sulphites

Butternut Squash Pithivier

Fennel | Red Pepper | Spinach | Roast Potatoes | Pesto Cream Sauce
Contains Gluten | DF, VG

DESSERTS

Baileys and Chocolate Cheesecake

Raspberry Coulis | Coffee Parfait
Contains Gluten, Dairy, Egg, Sulphites

Christmas Pudding

Brandy Sauce | Red Currants
Contains Gluten, Dairy, Sulphites | GFOA, VGOA

Strawberry & Honeycomb Eton Mess

Raspberry Meringue
Contains Dairy, Egg | GF

