



Dinner Menu

Served between 6-8.30pm

Two courses £22.00 || Three courses £26.00

STARTERS

Roast Butternut Squash, Coconut & Chilli Soup, Toasted Chestnuts (v)

Terrine of Ham Hock, Smoked Chicken & Partridge, Piccalilli, Toasted Brioche

Goats Cheese Mousse & Crumble, Pickled & Roast Beetroot, Walnuts,
Balsamic, Sour Dough Tuille

North Sea Hake & Dill Croquet, Warm Tartare Sauce, Pea Shoots & Frisse

Barrasford Arms Twice Baked Cheese Souffle, Creamed Leeks & Watercress (v)

MAINS

Butter Roast Breast & Leg of Turkey, Sage & Apricot Stuffing, Pigs in Blankets, Festive
Vegetables, Duck Fat Roasties, Roast Turkey Gravy

Barrasford Arms Fish Pie of Smoked Haddock, Salmon & Hake, Hard Boiled Egg, Doddington
Cheddar & Parsley Mash, Side of Buttered Broccoli & Almonds

Duo of Pork, Roast Belly & Confit Shoulder, Truffle Mash, Roast Celeriac, Heritage Carrots,
Cavolo Nero Cabbage, Apple Sauce

Braised Blade of Beef, Fondant Potato, Roast Onion & Onion Puree, Braised Red Cabbage & Kale,
Port & Red Wine Sauce

Tortellini of Mushroom & Ricotta, Sauteed Wild Mushrooms, Burne Noisette, Chervil (v)