



THE BARLEY MOW FESTIVE MENU

TWO COURSES £36.95

THREE COURSES: £44.50

STARTERS

WINTER ROOT VEGETABLE SOUP (GFA)

TOPPED WITH CARROT & PARSNIP CRISPS AND SERVED WITH ARTISAN BREAD.

MEDITERRANEAN VEGETABLE & GOAT'S CHEESE TART (VA)

ROASTED VEGETABLES IN A SHORTCRUST TART, TOPPED WITH GOAT'S CHEESE AND CARAMELISED ONION CHUTNEY. SERVED WITH A SIDE SALAD.

DUCK & ORANGE PÂTÉ (GFA)

SERVED ON TOASTED WHEAT BREAD AND A SALAD GARNISH.

BLOODY MARY PRAWN COCKTAIL (GFA)

PRAWNS IN A BLOODY MARY SAUCE ON A BED OF MIXED LEAVES AND A SPRINKLE OF PAPRIKA. SERVED WITH BREAD & BUTTER.

MAIN COURSES

TRADITIONAL TURKEY CROWN (GFA)

SERVED WITH A HOMEMADE HERB STUFFING, ROASTED ROSEMARY POTATOES, HONEY-GLAZED ROOT VEGETABLES, CAULIFLOWER AND BROCCOLI CHEESE, PIGS IN BLANKETS, YORKSHIRE PUDDING AND A RED WINE GRAVY.

SLOW-COOKED STRIPLOIN OF BEEF (GFA)

SERVED WITH A HOMEMADE HERB STUFFING, ROASTED ROSEMARY POTATOES, HONEY-GLAZED ROOT VEGETABLES, CAULIFLOWER AND BROCCOLI CHEESE, PIGS IN BLANKETS, YORKSHIRE PUDDING AND A RED WINE GRAVY.

MONKFISH IN A CREAMY SEAFOOD BROTH (GFA)

PAN-FRIED FILLET OF MONKFISH ON A BED OF MASHED POTATO, SERVED WITH A CREAMY CURRY & SEAFOOD BROTH.

BARLEY MOW JEWELLED NUT ROAST (GFA)

ESPECIALLY CREATED FOR THE FESTIVE SEASON. SERVED WITH ROSEMARY POTATOES, ROOT VEGETABLES, PEAS, VEGAN PIGS IN BLANKETS AND A RED WINE GRAVY.



THE BARLEY MOW FESTIVE MENU

TWO COURSES £36.95

THREE COURSES: £44.50

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY CREAM AND RED BERRIES.

HOMEMADE STICKY TOFFEE PUDDING

SERVED WITH MADAGASCAN VANILLA ICE CREAM.

BUTTERSCOTCH TART

INDIVIDUAL HOMEMADE TART SERVED WITH WHIPPED CREAM AND TOFFEE SAUCE.

CHEESEBOARD

4 LOCAL CHEESES, WITH BISCUITS, GRAPES AND SEASONAL CHUTNEY (£5
SUPPLEMENT OR £12 ADDITIONAL)

FOLLOWED BY MINCE PIES AND COFFEE.

THE BARLEY MOW
TILFORD STREET, TILFORD GU10 2BU
01252 792205
WWW.THEBARLEYMOWTILFORD.CO.UK