

# *The Barley Mow*

## CHRISTMAS MENU 2007

### *Seasonal Canapes*

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*Clam Chowder with Warm Crusty Bread  
Duck and Cranberry Parfait with Grape Chutney and Crostini  
Avocado Mousse with Sun Dried Tomato and Olive Croutes on a Bed of leaves*

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*Traditional Roast Turkey, Pigs in Blanket, Pork and Chestnut Stuffing and Cranberry Sauce  
Roast Monkfish Tail Wrapped in Spinach and Proscuitto on a Chunky Tomato and Confit  
Garlic Sauce*

*Roast Saddle of Lamb Stuffed with Apricots and Thyme  
Vegetarian Choice from our Main Menu*

*All served with Roast Potatoes, Roast Parsnips, Creamed Swede, Carrots and Brussel Sprouts  
(Vegetarian – dependant on dish chosen)*

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*Traditional Christmas Pudding with Brandy Butter  
Chocolate Nut Fudge Sundae  
Vanilla Poached Pear with a Rich Chocolate Sauce  
Cheese Board*

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### *Coffee and Petit Fours*

*2 Course Menu @ £23.95 per person*

*3 Course Menu @ £26.95 per person*

*Some of the above dishes may contain nuts*