



The Barley Mow

Christmas Menu 2019

Two course menu: £23.95, three course menu: £28.95

Starters

Sweet potato and parsnip soup served with warm sourdough baguette (V)

Portobello stuffed mushrooms: with cream cheese and mixed herbs, topped with breadcrumbs and cheddar (V)

Duck liver parfait served with cherry jam and buttered sourdough bread

Festive seafood: smoked salmon and king prawns drizzled with Marie Rose sauce on a bed of avocado and lettuce, accompanied with toasted brown bread

Main Courses

Festive roast turkey served with pigs in blankets, stuffing, honey-roasted carrots and parsnips, brussel sprouts and garlic and thyme-roasted potatoes

Roasted tenderloin of pork served in a creamy onion sauce, accompanied with garlic green beans, brussel sprouts and roast potatoes

21-day aged sirloin steak topped with stilton cheese and crushed walnuts, served with tenderstem broccoli, sautéed mushrooms, baby carrots and sage and onion seasoned roast potatoes

Fillet of salmon in a buttery tarragon, lemon and onion sauce, served with spinach, brussel sprouts, tenderstem broccoli and creamy mashed potato

Juicy roasted lamb rack with garlic and herby flavours accompanied with brussel sprouts, honey-roasted carrots and parsnips and creamy mashed potato

Creamy mushroom risotto: with champignon and cep mushrooms, topped with grated vegan cheese and served with warm sourdough baguette (vegan and GF)

Puddings

Traditional Christmas pudding served with brandy butter or custard

Warm ginger sponge pudding with rum and raisin sauce and cream or vanilla ice-cream

Bramley apple and cinnamon crumble: a crunchy cinnamon butter crumble served with custard (GF)

Crème brûlée: Amaretto-marinated autumn berries crème brûlée (V)

Chocolate crunch: layers of chocolate and fudge filling and honeycomb pieces and chocolate mousse, served with cream or vanilla ice-cream

Our Christmas menu is available from 1 November to 23 December every day from 12 to 2 pm and 6 to 9 pm (except Sundays, where we have traditional roasts). A non-refundable deposit of £10 per person is required upon booking, with a minimum of one week's notice for confirmation of menu choices. If you have any special dietary requirements please do talk to one of our staff upon booking. We look forward to hosting your Christmas lunch or dinner.

The Barley Mow, 7 High Street, Histon, Cambridge, CB24 9JD, telephone 01223 234071