

Christmas Barn Menu 2025

Exclusive Feasting Experience for pre booked parties up to 16 covers with optional live cocktail mixing and fully stocked private bare area in our festive themed Barn.

Starters

Christmas themed grazing boards

Handpicked ham hock and pea terrine, Roast cauliflower and chickpea masala soup shots

And smoked salmon and heritage beetroot cups

Mains

Festive main course favourites in a feasting style from the centre of the table

Rolled Bronze Turkey Breast, sage and slow roast onion stuffing finished with dry cured butchers choice bacon and rich roast gravy (DF)

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Slow cooked short rib of angus Beef in Sticky olive tree ale and onion glaze (GF)(DF)

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Chestnut mushroom , Tarragon and artichoke wellington, served with a wild mushroom velouté (VG)

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All main courses served with honey roast roots and mini roast potatoes and tender stem broccoli

Desserts

Miniatures of our favourite desserts

Brandy matured Christmas Pudding with a light brandy cream sauce (VEGAN AVAILABLE)

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Black forest indulgence chocolate pot (v)

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Spiced orange and ginger cheese cake with mulled raspberry compote and speculoos crumble (GFA)