

BARLEY *mooer*

Festive menu

Available from Tuesday 26th November to Friday 20th December

Starters

- Pumpkin and caramelised onion soup with manchego cheese, smoked paprika oil V
- Salmon and smoked haddock fishcake, sweet and sour cucumber, bloody mary dressing
- Venison bresaola with artichoke caesar dressing and chestnut shavings
- Blinis with spiced aubergine relish, quail egg and soft herbs V

Mains

- Chicken supreme with seasonal vegetables, pigs in blankets, roast potatoes, chicken gravy and cranberry sauce
- Ale braised beef with beef fat carrot, king cabbage, onion crumb and horseradish mash
- Sea bass with yellow split pea dahl, parsnip pakoras, lime pickle and toasted almonds
- Sweet potato, broccoli and kale parcel with pickled red cabbage and gravy V

Puddings

- Sticky toffee Christmas pudding with rum and raisin ice cream
- Chocolate pot with passionfruit jelly centre, caramel and hazelnut crumb
- Clementine and almond sponge with lemon meringue sorbet
- Three cheese selection with chutney, grapes and crackers

- Two course lunch £16.50
- Three course lunch £19.50
- Three course dinner £24.50

Add half a bottle of wine plus tea or coffee to your lunch or dinner for just £10 per person.

£10 per person deposit required for parties of eight or more at the time of booking.
Pre-orders required for parties of ten or more one week before your reservation.

BARLEY *mow*

Christmas Day

Prosecco on arrival

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Starters

Miso king scallop, tiger prawn siu mai and tempura tenderstem
Chargrilled quail with confit leg croquette, white bean and truffle dressing
Crispy Jerusalem artichokes with nori crumb, confit lemon and almond puree V
Fish soup with saffron and orange, gruyere cheese, rouille, aioli and sea salt croutes

Mains

Traditional turkey with all the trimmings; pigs in blankets, buttered vegetables, roast potatoes, bread sauce, cranberry sauce, sage and onion stuffing
Tikka spiced Lobster with green dahl, spinach, chickpea, rhubarb and ginger
Beef fillet and kale wellington with salt baked celeriac, baby vegetables and duck fat chips
Braised hispi cabbage with morels, shallot tart tatin, baby vegetables and port sauce V

Puddings

Traditional Christmas pudding with brandy sauce
Clementine cheesecake with port marinated figs and walnut caramel
Black forest chocolate mille feuille with cherry ice cream and chocolate mousse
Little baby cheesus board; five cheese selection with Christmas chutney, crackers and grapes

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Adults £69.95

Children £25.00 (under 10s)

Deposit at £10 per person required to reserve a table.
Payment in full and pre-orders must be received by 31st October. Payments non refundable.

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