

# Festive Carvery

Served 12pm-3pm on 3<sup>rd</sup> 10<sup>th</sup> & 17<sup>th</sup> December.

Get into the festive spirit and join us for a traditional festive Sunday carvery lunch and celebrate with friends and family. Sunday lunch just as it should be, delicious, locally sourced and home-made! Pre-booking and dietary requirements in advance, minimum of two courses.

## Starters £8.95

Chefs homemade minestrone soup. (v)

Deep fried baby Camembert with Waldorf salad & baby leaves. (v)

Smoked salmon & Atlantic prawn cocktail with Marie rose sauce.

Chicken liver & brandy parfait, cranberry compote, dressed leaves with melba toast.

## Main course £15.95

*(Age 10 and under £9.95)*

Roast topside of locally reared beef

*or*

Roast turkey crown

*or*

Nut roast with red onion & herb jus (v)

*Served with rich stock gravy, bacon wrapped chipolatas, sage & onion stuffing, Yorkshire puddings and a selection of potatoes and seasonal vegetables.*

## Desserts £8.95

Rich Christmas pudding with brandy cream sauce (v)

Tarte au citron with champagne sorbet (v)

Hot chocolate fudge cake with vanilla pod ice cream (v)

Call us on 01274 530 338 or email [oldbarnesholt@gmail.com](mailto:oldbarnesholt@gmail.com) to book!