



€45

## Fet Menu

### Starters

SOUP OF THE DAY SERVED WITH SODA BREAD

CHICKEN LIVER PÂTÉ

SERVED WITH SOURDOUGH TOAST, PICKLED ONION, MIXED LETTUCE & BARN RELISH

MEAT CROQUETTES

SERVED WITH TARRAGON CREAM SAUCE, MIXED LETTUCE & RELISH

V VEGAN SOUTHERN FRIED BITES ON A BED OF LETTUCE & VEGAN GARLIC MAYO

## Mains

TRADITIONAL DUO OF STUFFED TURKEY & HAM WITH ALL THE TRIMINGS

FEATHERBLADE OF IRISH BEEF
SERVED WITH OVEN ROAST POTATO,
YOURSHIRE PUDDING & GRAVY WITH ALL THE TRIMMINGS

POACHED IRISH SALMON

POACHED IN GARLIC< ONION & LEMON SERVED WITH A CLASSIC WHITE WINE SAUCE

V THE BARNS' VEGAN FESTIVE ROAST

STUFFED WITH MUSHROOMS, CRANBERRIES AND CHESTNUTS SONTHERED IN A TRADITIONAL VEGAN GRAVY

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES & POTATOES

#### Desserts

DUO OF TRADITIONAL CHRISTMAS DESSERTS

Tea or Coffee

# The Amazing George Wichael Experience



November

FRI 22nd & SAT 23rd

FRI 29th & SAT 30th

December

THU 5th - FRI 6th & SAT 7th

THU 12th - FRI 13th & SAT 14th







GROUPS OF 6 OR MORE WILL BE CONTACTED TO CONFIRM