

BARTON HALL



HOTEL & SPA

FESTIVE MENU

STARTERS

ROASTED TOMATO, RED PEPPER & BASIL SOUP WITH A HERB DRIZZLE
(GFOA, VEOA)

BRIXWORTH PATE, RED ONION CHUTNEY, MIXED LEAF SALAD & TOASTED BREAD
(GFOA, DFOA, S02)

SMOKED SALMON, LEMON PUREE, CUCUMBER RIBBONS, SEASAME SEAWEEED & MICRO HERBS
(F, SESAME, E, D)

ROSEMARY BEETROOT & VEGAN SOFT CHEESE STACK WITH BEETROOT PUREE
(VE, G, GFOA)

MAIN COURSE

TURKEY, ROAST POTATOES, BACON CHIPOLATAS, STUFFING, BRUSSEL SPROUTS, HONEY GLAZED
CARROT, GREEN BEAN, YORKSHIRE PUDDING & JUS
(GFOA, S02, DFOA)

SALMON SUPREME, POTATO CAKE, GREEN BEANS, HONEY GLAZED CARROT
& LEMON BEURRE BLANC SAUCE
(D, F, S02)

RAGU PITHIVIER, ROAST POTATOES, CARROT, GREEN BEANS & VEGAN PESTO CREAM SAUCE
(G, GFOA, VE)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE & RED CURRANTS
(GFOA, D, S02)

ITALIAN COFFEE CHEESECAKE, CHOCOLATE TUILLE & COCONUT ICECREAM
(D, G, S02)

LEMON MERINGUE TART WITH RASPBERRY CRUMB
(E, D)

LEMON & VANILLA CHEESECAKE
(VE, GF, SOY, S02)

2-COURSE - £32.50

3-COURSE - £40.00

F - Contains Fish

D - Contains Dairy

G - Contains Gluten

S02 - Contains Sulphites

E - Contains Egg

VE - Vegan

SOY - Contains Soya

Sesame - Contains Sesame

GFOA - Gluten Free Options Available

DFOA - Dairy Free Options Available

VFOA - Vegan Free Options Available

Barton Hall Hotel always sources the highest standard of ingredients and uses the best local produce available. Our vegetables are always seasonal, and when supply is available, we source our fish and seafood MSC certified, using sustainable catching methods.

Nuts are present in our kitchen, and we cannot guarantee our food is completely free from them.

If you have any specific dietary requirements or would like further allergy information, please ask a member of staff.