

NEW YEARS EVE 2010

Roast Parsnip, Honey & Thyme Soup

Beetroot Cured Salmon, blood orange jelly, horseradish soda bread

Velvety Duck Liver Parfait on toasted brioche with a quince marmalade

Fig & Binham Blue Tartlet, rocket & pine nut salad

Wild Plum & Orange Sorbet

Top Rib braised in Guinness, Jerusalem artichoke puree, gaufrette potatoes, roasted root vegetables, horseradish sauce

Pheasant & Wild Mushroom Wellington, sticky red cabbage, cranberry jus

Pan fried Fillet of Seabass, celeriac & apple gratin, curly kale, tarragon cream sauce

Goats Cheese & Walnut Soufflé on a poached pear & braised fennel salad

Lemon & Clementine Posset, warm madelines

Toffee, Apple & Pecan Tart, crème anglaise

White & Dark Chocolate Orange Torte, orange sorbet

Plum & Sloe Gin Trifle

Cheese table ~ please help yourself

Coffee with a selection of Petit Fours

Glass of bubbly to see in the New Year

£65 per head

Enjoy !

Please pre-order your meal by 1st December & advise us of any dietary requirements on booking your table

The Barn Restaurant, Stroud Hill Park, Fen Road, Pidley
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www.thebarnrestaurant-pidley.co.uk



Our passion is to cook honest, great tasting, fresh food & present it with flair

What sets us apart is that we use local, seasonal produce **every day of the year.**

We continually strive to source the best quality produce as locally as possible. Consequently a large proportion of our food is sourced within the village itself or the surrounding area.

Our chefs create new and exciting dishes on a daily basis dependent upon the availability of the best produce.

All our dishes are created and cooked in-house along with all accompaniments from bread, chutneys & ice-creams through to the biscuits we serve with coffee.