



NEW YEARS EVE 2008

Beetroot & Vodka Soup with Marybelle dairy crème fraiche

Smoked Pigeon & Bacon Pie, bramble marmalade, dressed leaves

Roasted Smoked Salmon, celeriac remoulade,
dill, honey & mustard dressing

Home grown Crab Apple Sorbet

The Barn's Slow Braised Beef Wellington, parsnip & truffle mash,
winter greens, thyme jus

Pan fried Fillet of Seabass on Crayfish, Chilli & Pernod Risotto,
coriander dressing

Wild Mushroom Filo Parcel, vegetable linguini,
fresh tomato & sherry coulis

Eve's Pudding

Iced Chocolate Marquise with gingerbread ice cream

Baked Alaska

Cheese table ~ please help yourself

Coffee served with homemade brandy chocolate truffles

Glass of bubbly to see in the New Year

£65 per head

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

Here at the Barn our
focus is on creating
honest, great tasting,
fresh food &
presenting it with
flair

We are committed to
reducing 'food miles'
& where possible our
produce is sourced
locally.

This philosophy
means we cook with
the very best fresh,
seasonal produce
whilst supporting
our local, rural
community.

(make your
New Years resolution
to buy British!)

Less food miles ~
more taste !