Gold Menu 2024

**This menu is available in the Lake at Barston Restaurant for parties of over 10 people.**

**Prices quoted include VAT. Service charge is at your discretion on the day.**

(vg) – Vegan (v) – Vegetarian (gf) – Gluten Free (cn) – Contains Nuts

**Allergy information available on request)**

2 Courses £29.00

3 Courses £34.00

Homemade Soup of the Day (v, gf) with a Bread Roll (v)

Rose of Honeydew Melon, Orange segments and Champagne Sorbet (vg, gf)

Panko crumbed Brie Wedge, Cranberry & Apple Salsa, and Mixed Leaves (v)

Farmhouse Pate, Ale Chutney, and Ciabatta

Creamy Garlic Mushrooms with Chives (v, gf)

Seafood Platter; Prawns, Crayfish and Smoked Salmon with Marie Rose sauce (gf)

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Roasted Chicken Breast with a Forest Mushroom sauce, New Potatoes, Vegetables (gf)

Grilled Salmon Fillet, with a Dill Cream sauce, served on a bed of Herb Mash with Vegetables (gf)

Fillet of Beef Stroganoff served with Braised Rice (gf)

Breaded stuffed Chicken, Cordon Bleu, filled with Cheese & Ham and Garlic Cream sauce, Fries & Salad

8oz Sirloin Steak (served Med) with Chips, Garnish and Pink Peppercorn Sauce (gf)

Braised Lamb Shank with Pomme Purée, Vegetables and Mint Jus (gf)

Roasted Vegetable Lasagne Verdi, Garlic Bread, and Side Salad (v)

Thai Green Vegetable Curry with Coconut Rice (vg, gf)

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Belgian Apple Pie with Custard (v, cn)

Dark Chocolate Truffle Torte with Orange Glaze (v)

Black Forest Slice (v, vg, gf, cn)

Eton Mess Ice Cream Sundae (v, gf)

Fresh Fruit Salad (vg, gf) with Pouring Cream (v, gf)

A Selection of British Cheeses with Biscuits, Grapes & Celery