Red 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 £24.00

3 Courses £29.00

Homemade Soup of the Day (v, gf) with a bread roll (v)

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

Atlantic Prawn and Crayfish Salad topped with Marie Rose sauce (gf)

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

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Supreme of Chicken, smoked Bacon, Onion and Red Wine Jus, New Potatoes, Vegetables (gf)

Hand Battered Haddock served with Chips, Mushy Peas, Salad and Tartare Sauce

Steak & Ale Pie served with Chips, seasonal Vegetables and Gravy

6oz Gourmet Cheeseburger with Chips, Onion Rings and Coleslaw in a Brioche Bun

Sweet Potato, Spinach and Goat’s Cheese Pie, New Potatoes and Vegetables (v)

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

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Belgian Apple Pie with Custard (v, cn)

Mango & Passionfruit Cheesecake with Raspberry Coulis (v)

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

Strawberry Eton Mess Ice Cream Sundae (v, gf) **Vg upon request**

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