

# THE BARONY @ HOME MENU

**2 COURSES £15**

**3 COURSES £18**

---

## STARTERS £4

---

SOUP OF THE DAY  
please ask for details

SPICY VEGETABLE BAHJIS  
with mixed leaves and a sweet chilli and mint dip.

GLAZED GOATS CHEESE ON A HERB CROUTON  
with a tomato and red onion salsa

CHICKEN LIVER PÂTÉ  
served with oatcakes and redcurrant jelly

WARM BACON, BLACK PUDDING AND POTATO SALAD  
with crisp leaves and a wholegrain mustard dressing

---

## MAIN COURSES £12

---

CHICKEN DIANE  
with mixed vegetables and sautéed potatoes

HONEY GLAZED BACON LOIN WITH A SPICED APPLE COMPOTE  
with buttered cabbage, kale and champ mash

PORK SCHNITZEL TAGLIATELLI WITH SMOKED BACON AND MUSHROOMS  
in a white wine and garlic cream sauce

BEEF STRIPS IN A STROGANOFF SAUCE  
served with braised rice and buttered broccoli

GARDEN PEA AND MUSHROOM RISOTTO  
with dressed salad and balsamic (V)

---

## DESSERTS £4

---

CHEESECAKE OF THE DAY  
with Chantilly cream and berries

CHOCOLATE MOUSSE TART  
with Chantilly cream and strawberries

STICKY GINGER PUDDING  
with butterscotch sauce and vanilla ice cream

SELECTION OF CHEESE AND OATCAKES  
with grapes, chutney and celery