

# 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

**SLOW COOKED FEATHERBLADE OF BEEF WITH A RED WINE GRAVY**

with creamy mashed potatoes and herb roasted root vegetables

**GARDEN PEA AND MUSHROOM RISOTTO**

with dressed salad and balsamic (V)

---

**DESSERTS £4**

**CHEESECAKE OF THE DAY**

with Chantilly cream and berries

**TURKISH DELIGHT CHOCOLATE MOUSSE TART**

with Chantilly cream and strawberries

**STICKY GINGER PUDDING**

with butterscotch sauce and berries

**SELECTION OF CHEESE AND OATCAKES**

with grapes, chutney and celery