

FESTIVE SET MENU

3 COURSES

£32 per person

2 COURSES

£26 per person

Available Monday

2nd December to

Thursday 24th

December.

Not available on

Sundays throughout

December

When booking, a

£10 deposit per

person is required.

Our restaurant area is

available for private

bookings. Capacity:

Seated 80, Buffet 100

Private hire of the

whole venue is also

available. No hire fee,





minimum spend

applicable.





Please ask a member

of staff for details.





STARTERS

-  Pumpkin, sweet potato & lemon grass soup served with crème fraiche & sourdough bread.
-  Chicken liver parfait with William pear chutney served with toasted brioche.
-  Honey-roasted Jerusalem artichoke, parsnip and pearl barley salad, with grilled goat's cheese.
-  Juniper smoked salmon and rocket salad with avocado, radishes, cucumber ribbons, honey & mustard dressing.

MAIN

-  Norfolk White Turkey, pigs in blankets, roast potatoes, sage & onion stuffing, honey roasted carrots and parsnips, brussel sprouts and gravy.
-  Roasted Sea Bream on a bed of wild mushrooms, baby spinach, served with grilled saffron polenta and cep velouté.
-  Butternut squash stuffed with ratatouille vegetables and sage, topped with Parmesan cheese and served with rocket, chilli and toasted almond salad.
-  Slow cooked beef Bourguignon, baby pearl onions, mash potatoes, fine beans and root crisps.

DESSERT

-  Chef's homemade cherry and amaretto trifle.
-  Traditional Christmas pudding served with brandy cream or Crème Anglais.
-  Vanilla crème brûlée served with poached fruits.
-  Chocolate fondant, caramelised peanut brittle and Chantilly cream.

M E R R Y

 H A P P Y N E W Y E A R

All our food is ethically sourced, comes from sustainable sources and supports local producers wherever possible.

Our Beef and Lamb is from Godfrey's Butchers, our free range chickens are from Norfolk and our Kentish eggs are free range too.

And, all our fish and seafood is fresh from Bourne's Fishmongers.

If you suffer from any allergies or intolerances, please ask your server for allergen information and advice on our menu.

A 10% service charge added to your bill.



The Highbury Barn Pub



#thehighburbarn



Highbury Barn Guest

password: HBGuest2018

TRY OUR **SUNDAY ROAST** Midday to 8.30pm

TRY OUR **WEEKEND BRUNCH** Sat & Sun 10am to 1pm