

CHRISTMAS DAY MENU

5 COURSES

Adults :

£80 per person

Children :

£40 per child

Food Bookings

12 – 2.30pm

Please ensure you place your food

pre-order by

Monday 16th

December.

Restaurant open to 5pm so plenty of time to relax and enjoy your company after the meal.

When booking, a £40 deposit per person is required.

ON ARRIVAL – Canapés

STARTERS

-  Creamy wild mushroom soup and truffle oil served with warm sourdough bread.
-  Chicken liver parfait, rocket salad, caramelised red onion marmalade with toasted brioche.
-  Salad of juniper smoked salmon and ribbons of cucumber with crayfish and deep-fried capers.
-  Goat's cheese and sun blush tomato tart served with julienne snap peas and toasted sesame seeds.

MAIN

-  Norfolk White Turkey, pigs in blankets, roast potatoes, sage & onion stuffing, honey roasted carrots and parsnips, brussel sprouts and gravy.
-  Crispy skin Cajun salmon with fondant potato, king prawns, beurre blanc sauce and peas shoots.
-  Butternut squash stuffed with ratatouille vegetables and sage, topped with Parmesan cheese and served with rocket salad, chilli and toasted almonds.
-  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.
-  Chocolate fondant caramelised peanut brittle and Chantilly cream.
-  Toasted pistachio nuts & raspberry Bakewell tart served with clotted cream or custard.

AND TO FINISH

-  Coffee and Mince Pies

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



#thehighburybarn



Highbury Barn Guest

password: HBGuest2018

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

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