

BARNACLES

RESTAURANT & BAR BISTRO

est 1992

PARTY MENU

- To Start-

Confit of Barbury Duck Salad with Asian Slaw, Ginger & Soy Dressing and Nibbed Roasted Peanuts

Hot Oak Smoked Peppered Mackerel Pâté with Curried Mayo and an Onion Bhaji

Terrine of Bosworth Ash Goats Cheese with Pickled Walnuts, Gooseberries and Celery Leaf

-Main Course-

Garlic & Rosemary Roast Rump of English Lamb with Black Olive Crushed New Potatoes,
Buttered Spinach and a Red Wine and Sun Blushed Tomato Jus

Pan Fried Lemon Sole on the Bone with Sauté Potatoes, Parsley, Velouté,
Haricot Vert and a Capers and a Shallot Beurre Noisette

Soft Cheese and Spinach Ravioli with Burnt Butter, Sage and Parmesan

-Desserts-

White Chocolate and Fresh Raspberry Cheesecake with Raspberry Sorbet and a Toasted Oat Brittle

Milk Chocolate and Orange Mousse with Candied Peel, Bitter Chocolate Sauce and Blood Orange
Marshmallows

Open Peach and Amaretto Tart with Black Cherry Ice Cream and vanilla Crème Anglaise

£32.50 per person

A 10% service charge is added to tables in excess of 8 guests.

Although every care has been taken to remove shell, shot and bones some small pieces may remain. Please speak to a member of staff should you have a specific allergen requirements.