

Christmas menu

at The Barn Owl Inn 2025

STARTERS

Stuffed Portobello Mushrooms

Oven-roasted portobellos filled with spinach, sun-dried tomatoes and gooey mozzarella, topped with a crisp herb crumb

Smoked Mackerel, Watercress & Orange Salad

A vibrant winter salad of flaky smoked mackerel, peppery watercress and juicy orange segments, finished with a delicate drizzle of raspberry, mustard and olive oil dressing. Light, refreshing and full of festive colour.

Pork Belly Bites on Toasted Ciabatta

Succulent pork belly nestled on crisp toasted ciabatta, paired with a sweet apple and sultana compote and a fresh seasonal salad.

Homemade Butternut Squash Soup

Silky smooth and gently spiced, this comforting butternut squash soup is topped with toasted seeds for a nutty crunch, served alongside a warm roll and butter.

TO FOLLOW

Traditional Turkey with all the Trimmings

Golden Roast turkey served with fluffy roast potatoes, honey-glazed parsnips, seasonal vegetables, rich gravy, sage and onion stuffing—and of course, those irresistible pigs in blankets.

Chicken with Wild Mushrooms & Stilton

Pan-seared chicken served with a medley of wild mushrooms and a touch of cream, finished with crumbled Stilton for a rich, savoury depth. Accompanied by roasted baby potatoes, Hispi cabbage and tender carrots

Pan-Fried Cod Loin with Crayfish & Lemon Garlic Sauce

Delicately pan-fried cod loin paired with tender crayfish, finished with a bright lemon, garlic and parsley sauce. Served alongside a crisp potato rösti and a fresh seasonal salad—light, luxurious and full of festive zest.

Veggie Shepherds Pie with Bubble & Squeak Topping

A hearty blend of brown lentils, bulgar wheat, mushrooms, carrots and spinach, slow-cooked for depth and comfort. Finished with golden bubble and squeak cakes for a playful twist on tradition.

TO FINISH

Traditional Christmas Pudding

Rich, spiced and steeped in festive flavour, this classic Christmas pudding is served warm with your choice of velvety brandy sauce or smooth, indulgent ice cream.

Tiramisu Torte with Chantilly Cream

A rich and velvety tiramisu torte layered with espresso-soaked sponge and mascarpone, finished with a dusting of cocoa and served with a generous swirl of Chantilly cream.

Apple & Blackberry Crumble

A golden, buttery crumble bursting with tender apples and juicy blackberries, served warm with your choice of silky custard or indulgent clotted cream. A timeless treat to end your festive meal on a sweet note.

Peach Melba Cheesecake

A luscious cheesecake crowned with tender peaches and a vibrant raspberry compote, finished with fresh berries and a delicate swirl of cream. A graceful blend of fruit and indulgence!

Tea, Coffee & Mince Pie

4 Courses £31.95