



BADGERS BARN
BAR & RESTAURANT

Christmas MENU

£60 £30 £10
ADULTS U12'S U3'S

COMPLIMENTARY GLASS OF FIZZ OR ORANGE JUICE ON ARRIVAL

STARTERS

ATLANTIC PRAWNS

& SMOKED SALMON COCKTAIL

Succulent Atlantic prawns and oak smoked salmon, elegantly paired with horseradish, creme fraiche, and pickled cucumber ribbons.

ROASTED RED PEPPER

& TOMATO SOUP

A velvety blend of vine ripened tomatoes and sweet roasted red peppers, finished with herbs and served with a freshly baked artisan baguette.

DUCK & ORANGE PÂTÉ

A rich and smooth duck liver pâté infused with citrus notes of orange, served with a toasted artisan baguette and seasonal chutney.

MAIN COURSES

TRADITIONAL ROAST TURKEY

Succulent Turkey breast, roasted to perfection.

Served with creamed Maris Piper potatoes, rosemary & thyme roasted Heritage potatoes, seasonal glazed vegetable, roasted parsnips, sage & onion stuffing, pigs in blankets, giant Yorkshire pudding & chef's signature rich pan gravy.

SLOW ROASTED TOPSIDE OF BEEF

Tender slices of slow roasted topside of beef, cooked for exceptional flavour and tenderness.

Served with creamed Maris Piper potatoes, rosemary & thyme roasted Heritage potatoes, glazed root vegetables, roasted parsnips, pigs in blankets, giant Yorkshire pudding & deep, meaty red win jus.

GF Option Available

WILD MUSHROOM, BRIE & CRANBERRY WELLINGTON

A golden puff pastry, filled with wild mushrooms, creamy brie and a sweet cranberry compote.

Served with rosemary & thyme roasted Heritage potatoes, seasonal vegetables, roasted parsnips & rich vegetarian gravy.

V | VG Options Available

DESSERTS

GOOEY BELGIAN

CHOCOLATE PUDDING

A warm, indulgent Belgian chocolate sponge with a molten chocolate centre. Served with luxury vanilla ice cream.

TRADITIONAL

CHRISTMAS PUDDING

An indulgent steamed pudding packed with plump fruits, festive spices and a splash of seasonal cheer. Served with thick creamy custard.

MANGO & PASSION

FRUIT CHEESECAKE

Smooth and creamy cheesecake, infused with tropical mango and passion fruit, set on a buttery biscuit base. Served with pouring cream.

THE

CHEESEBOARD

A curated selection of artisan cheeses, accompanied by savoury chutneys, seedless grapes and a variety of crisp crackers for a classic festive finish.

TEA OR COFFEE WITH MINCE PIES

Freshly brewed tea or coffee served with warm, sweet and buttery mince pies.

The perfect festive finale to your meal