



Gold Menu 2017

This menu is available in the Lake at Barston Restaurant for parties of over 10 people.
Prices quoted include VAT. Service charge is at your discretion on the day.
Please advise us of any allergies so that we are aware of your requirements.

Pre order preferred, larger parties pre order essential

3 Courses £23.00
2 Courses £19.00

Homemade Soup of the Day (v, gf)

Thai Style Fishcake served on a bed of Oriental Salad

Seasonal Melon with Forest Berries & Prosecco Sorbet (v, gf)

Panko Breaded Camembert served with a Cranberry Chutney (v)

* * * * *

Char-grilled Chicken Breast topped with a brandy & Mushroom Sauce (gf)

Grilled Lemon Sole Fillet in a Crayfish Sauce
with Parsley Mashed Potato & Seasonal Greens (gf)

Grilled Salmon Fillet, Tomato & Red Pepper sauce with Saffron Potatoes and Vegetables (gf)

10oz Sirloin Steak (served Med) with a Red Wine Jus, with Mushroom, Tomato & Chips (gf)

Beef Fillet Medallions, Pan Fried with Button Mushroom & Wholegrain Mustard Cream Sauce
Served with Vegetables & Potatoes (gf)

Wild Mushroom Risotto with a Parmesan Crisp (v, gf)

Braised Lamb Shank with Mashed Potatoes, Vegetables and Redcurrant & Rosemary Jus (gf)

Bell Pepper stuffed with Mediterranean Vegetables served with Pesto New Potatoes (vg, gf)

* * * * *

Hot Apple Pie with Custard (v)

Lemon Meringue Ice-Cream Sundae (gf)

Homemade Profiteroles & Chocolate Sauce (v)

Exotic Fruit Salad (v, gf) with Pouring Cream (gf)

A Selection of British Cheeses with Biscuits, Grapes & Celery

(vg) - Vegan (v) - Vegetarian (gf) - Gluten Free