


HOME COOKING

by Elizabeth 
EST. 1986

Pop Up Restaurant at The Old Barn Hall

Every Sunday 12.00-14.30 from the 8th November 2020- **Booking required!**

Two Course Sunday Lunch £18

Additional Course £5

(Sample Menu – Roast Beef & Turkey will be available every Sunday)

Starters

DUCK LIVER PARFAIT

with Chutney & Artisan Bread

ROASTED VEGETABLE BISQUE

with garlic croutons & Artisan Bread

MELON PARMA HAM & MANGO

with a balsamic glaze

Dessert

APPLE & BLUEBERRY CRUMBLE

with cream or custard

TIRAMISU TRIFLE

with cream

LEMON TART

with Double Cream & Berry Compote

ENGLISH CHEESE PLATE

English Cheddar, Cornish Camembert, Norbury

Blue – Chutney – Biscuits & Grapes

Mains

ENGLISH MATURE RUMP OF BEEF

with a Large Yorkshire Pudding & Horseradish Sauce

ROASTED BREAST OF TURKEY

*with a Chipolata Sausage wrapped in
Bacon, Stuffing & Cranberry Sauce*

CHICKEN & ASPARAGUS PIE*

with a creamy white sauce

ROASTED VEGETABLE WELLINGTON

with a red wine jus

*All Mains Include Roasted Potatoes, Cauliflower Cheese,
Vegetable Selection & Gravy*

**Sundays dish of the day*

Please note the following Allergens

Cauliflower Cheese- Milk. Yorkshire Pudding -Wheat.

Roasted Vegetable Wellington-Wheat & Egg. Gravy- Soya. Horseradish-Milk

COVID-19 SAFTEY

- All customers will have a Temperature Check on arrival.
- A record will be kept for each table booked.
- Customers are required to wear masks at all times, except whilst sitting at the table.
- We are able to accept Card Payments.
- Staff are fully trained for Covid-19 requirements.

We are now Stockist of Denbies Wines, a selection of Wine will be sold by the glass from £4.00 (187ml/175ml sizes)

WE ARE LICENSED TO SELL ALCOHOL AND HAVE A GREAT RANGE OF SOFT DRINKS