Bistro in the Barn

Saturday 17th & 24th October and Saturday 7th November Seasonal Menu

**Starters**

Seasonal Butternut squash soup, chilli, crème fraiche

Locally Sourced Wood pigeon, carrot, mushroom, bok choi

Whipped goats cheese, chard, hazelnuts, beetroot carpaccio

**Mains**

Pan fried halibut, smoked bacon, girolles & mash

Pan fried pheasant breast, parsnip puree, hedgerow brambles & spinach

Lamb Loin from Tony Harrison Butchers, cauliflower risotto & peas

Devine Veg tagine, cous cous, yoghurt, harissa & almond

**Dessert**

Baked vanilla cheesecake & raspberries

Chocolate delice, strawberry & pistachio

Blaithwaite Orchard Apple crumble & custard

Friday 23rd October – our first theme night Tapas (more information soon)

Friday 6th November - Steak night (more information soon)

Friday 20th November – Italian theme night (more information soon)

Saturday 14th, 21st & 28th November – Seasonal menu nights (more information soon)

Friday 27th November – American Thanksgiving night (more information soon)

Saturday 5th, Friday 11th, Saturday 12th, Friday 18th & Saturday 19th December Fully Festive Christmas Menu. (more information soon)