



BARCHESTER

*Celebrating life*

# Today's Menu

## Starter

### **Cream of onion and stilton soup**

Drizzled with chive oil and served with freshly baked tomato and basil bread

### **Grilled king prawns**

Served with a side salad, dill aioli and a wedge of lime

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## Main Course

### **Two-hour slow-cooked shoulder of pork**

Served with seasonal vegetables, stock and red wine, mustard creamed potatoes, buttered broad and French beans

### **Pan-fried fillet of sea bass**

With tomato and shallot butter sauce, served with glazed baby new potatoes, asparagus spears and creamed spinach

### **Vegetable Wellington**

Moist root vegetables encompassed in a rich puff pastry crust.  
Accompanied with roast potatoes, creamed potatoes, broccoli floret, baton carrots and rich gravy

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## Dessert

### **Lemon meringue pie**

Home-baked and finished under the grill and served with blackberry compote

### **Sticky date pudding**

Served with home-made caramel sauce and vanilla ice cream

Please see the 'Light Bite Menu' for lighter dessert options

Please advise staff of any food allergies or dietary requirements – our chefs can prepare alternative dishes tailored to individual preferences.