



NEW YEARS EVE MENU

£69.95 Per Adult / £30 Per Child
Taster Menu with wine to compliment the dish

TO START

Glass of Prosecco on Arrival

Confit Crispy Pork Belly
Cod Cheeks, Pea Fritter, Smoked Foam.
Wine chenin blanc from south Africa

Open Goats Cheese Tart
Caramelised Red Onions, Pine Nut Salad
Marquis de somera tempranillo from Spain

Mint Lemonade Jelly

MAIN

Braised Lamb Shoulder
Bolangere Potato, Rosemary & Black Olive Ragout
Trewa Reserva cabernet sauvignon, Chile

Mustard Herb Crusted Beef Fillet
Olive Oil Mash, Liquorice Jus
Picpoul de ormarine, Southern France

Crispy Seabass
Pan Fried Scallop, Curried Potato

Wild Mushroom & Spinach Lasagne
Tomato Ragout, Wild Garlic Cream

TO FINISH

White Chocolate Blondie
Raspberry Stick, Cinnamon Donut & Vanilla Ice Cream

Black forest Gateaux
Chocolate Shards, Black Forest Compote

Orange Curd Meringue
Nutella, Burnt Mandarins

Cheeseboard
Celery, Chutney, Biscuits & Grapes
Fonseca bin 27 reserve port, Portugal



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Our food is prepared and cooked on site, it is a fresh local product, so please allow extra time at busy periods so as not to dissappoint.
All items may contain nut derivatives and other allergens. The kitchen is NOT a gluten free area.
Please make the staff aware of any food allergies or dietary restrictions on arrival or when booking.