

BARKER HOUSE FARM

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OPENING TIMES

MONDAY – FRIDAY
Breakfast 8:00 – 11:00
Dinner 16:30 – 20:00

SATURDAY – SUNDAY
Breakfast 9:00 – 11:30
Dinner 16:30 – 19:00

MONDAY

- Honey roast parsnip soup
- Tuna and broccoli pasta bake
- Ratatouille and mixed bean enchiladas (V)
- Chickpea and sweet potato korma (V)
- Sticky toffee pudding with a butterscotch sauce

WEEK 2 & 7

- Butternut squash and spinach soup
- Smoked haddock and pea fishcake with a lemon and chive dip
- Half a roasted squash with cherry tomatoes mascarpone and sage (V)
- Mexican bean chilli (V)
- Sticky toffee pudding with butterscotch sauce

WEEK 3 & 8

- Cream of courgette soup
- Breaded plaice
- Mushroom ravioli in a creamy spinach sauce (V)
- Aubergine and chickpea dahl (V)
- Steamed lemon and golden syrup sponge with custard

WEEK 4 & 9

- Pumpkin and ginger soup
- Tuna melt pizza baguette
- Falafel burger with sweetcorn relish (V)
- Vegetable lasagne (V)
- Profiteroles with warm chocolate sauce

WEEK 5 & 10

- Curried vegetable and lentil soup
- Tuna and cherry tomato pasta bake
- Aubergine, basil and ricotta pizza (V)
- Squash, spinach and goats cheese pie (V)
- Pear and almond sponge pudding and custard

TUESDAY

- Woodland mushroom soup
- Chilli con carne
- Cajun chicken breast
- Vegetable, spinach and ricotta lasagne (V)
- Warm treacle tart with pouring cream

- Curried carrot soup
- Steak and ale pie
- Pork and cider hot pot
- Mushroom stroganoff (V)
- Warm pear and almond flan with Chantilly cream

- Spicy sweet potato soup
- Meat and potato pie
- Piri piri chicken skewer with pita bread
- Creamy spinach and goats cheese farfalle (V)
- Baked cherry Bakewell tart

- Pea and potato soup
- Baked shepherd's pie
- Penne sausage bake
- Vegetable moussaka (V)
- Plum and vanilla tart with pouring cream

- Tomato and red pepper soup
- Red wine chicken casserole
- Bacon chop with grilled tomato
- Spicy root vegetable and lentil casserole (V)
- Baked walnut and raspberry flan with Chantilly cream

WEDNESDAY

- White onion and thyme soup
- Slow roasted shoulder of pork and apple casserole
- Chicken and leek pie
- Mediterranean chargrilled vegetable and cherry tomato flatbread pizza (V)
- Steamed ginger sponge and custard

- Broccoli and stilton soup
- Pork belly
- Beef meatballs and spaghetti
- Sundried tomato, red pepper and mozzarella flatbread pizza (V)
- Apple and blackberry pie

- Cream of cauliflower soup
- Sausage and bean stew
- Chicken arrabiata
- Stuffed baked aubergine with a herby crumb (V)
- Chocolate bread and butter pudding with custard

- Minestrone soup
- Spicy beef and sweet potato pie
- Sweet and sour chicken
- Creamy mushroom and basil pasta bake (V)
- Apple and sultana crumble with custard

- Thai squash soup
- Lancashire hotpot
- Chilli con carne
- Quorn shepherd's pie (V)
- Rhubarb and apple crumble with custard

THURSDAY

- Carrot and coriander soup
- Chicken burrito
- Cumberland sausage swirl with a red wine sauce
- Roast vine tomato and pesto pasta bake (V)
- Chocolate and orange steamed sponge and custard

- Vegetable and barley broth
- Honey glazed bacon chop
- Creamy chicken and leek pie
- Mushroom and leek shepherd's pie (V)
- Chocolate fountain

- Spinach and watercress soup
- Oriental chicken leg with spicy rice
- BBQ pulled pork burrito with a hickory BBQ sauce
- Beef tomato, ricotta and spinach flatbread pizza (V)
- Pear and sultana crumble with custard

- Moroccan chickpea and squash soup
- Grilled 1/4 beef burger with cheese
- Teriyaki pork steak
- Indian butternut squash and lentil curry (V)
- Deep fried banana fritter with golden syrup

- Moroccan red lentil soup
- Cottage pie
- Sesame pork meatballs with broccoli noodles
- Butternut squash and sage tagliatelle (V)
- Warm chocolate brownie with warm chocolate sauce

FRIDAY

- Tomato and basil soup
- Ham hock, leek and mustard pie
- Deep fried fish
- Mrs Kirkham's cheese and potato pie (V)
- Pineapple upside down cake with custard

- Leek and potato soup
- Chicken burger
- Deep fried fish
- Four cheese ravioli in a tomato sauce (V)
- Steamed chocolate sponge and custard

- Cream of celeriac soup
- Breaded turkey escalope with spicy tomato sauce
- Deep fried fish
- Ratatouille and mixed bean enchilada (V)
- Baked apple pie and custard

- Spinach and potato soup
- Chicken arrabiata
- Deep fried fish
- Mushroom and pepper pizza (V)
- American style pancakes

- Mushroom and tarragon soup
- BBQ chicken skewer with pitta bread
- Deep fried fish
- Penne pasta vegetable arrabiata with crumbled goats cheese (V)
- Baked apple pie and custard

(On occasions we may need to change menu items depending on the availability of products)



OUR COMMITMENT TO YOU

FRESH FOOD YOU CAN TRUST

Our team pride themselves on working with the best local suppliers to guarantee that great quality, fresh and seasonal meals are always on the menu.

Our dishes are FRESHLY PREPARED

Our meals are FREE FROM NASTY ADDITIVES AND TRANS FATS

All our MEAT can be TRACED back to THE FARM

Our menus are SEASONAL and include LOCAL INGREDIENTS

We DO NOT serve any endangered fish and ALL our EGGS are from FREE RANGE HENS

ALLERGENS

We have a full list of all the ingredients in our catered accommodation menus, please ask a member of staff for this information.

Allergens include:

- Gluten
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts
- Celery
- Mustard
- Sesame
- Sulphur dioxide
- Lupin
- Molluscs

MARKETPLACE

RETAILER OF FINE FOOD & BEVERAGES

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WEEK 2 & 7

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