



FEASTING MENU ONE

Festive

72 *per person*

Served family style

Wildfarmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Cashel Blue Cauliflower Cheese Croquettes, Herb Aioli
Hot Smoked Trout & Horseradish Rillettes, Pickled Radish & Cucumbers
Winter Squash, Carlin Peas, Sage & Yorkshire Pecorino

MAIN EVENT

Roast Norfolk Bronze Turkey, Prune, Sage & Bacon Stuffing
Mulled Port, Fig & Orange Compote | Garlic & Sage Sourdough Bread Sauce | Honey & Mustard Pigs in Blankets
Mustard Cured Roast Wiltshire Beef, Horseradish Crème Fraîche

Individually plated option for vegetarian guests:

Raclette, Celeriac, Leek & Rosemary Pie, Vegetable Gravy

Garlic & Herb Roast Potatoes | Sprouts & Chestnuts
Spiced Heritage Carrots | Port Braised Red Cabbage

SWEET THINGS

Guinness Sticky Toffee Pudding, Malt Butterscotch, Cornish Clotted Cream
Pump Street Chocolate & Orange Fudge

[Click for Calories](#)

CH

@THEBARLEYMOWMAYFAIR

THE BARLEY MOW

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU TWO

Festive

95 *per person*

Served family style

Wildfarmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Truffle & Honey Roast Figs, Cashel Blue, Pickled Pear, Winter Leaves, Hazelnuts

Hand-Dived Scallops Thermidor

Game Terrine, Quince & Sherry Chutney

MAIN EVENT

Prime Angus Beef Wellington, Sauce Bordelaise

Creedy Carver Duck a l'Orange

Individually plated option for vegetarian guests:

Cep, Chestnut & Sage Jalousie, Truffled Gravy

Garlic & Herb Roast Potatoes | Sprouts & Chestnuts | Celeriac & Raclette Gratin

Spiced Heritage Carrots | Port Braised Red Cabbage

SWEET THINGS

Pump Street Chocolate Black Forest Trifle

St. Clements Brown Butter Madeleines, Crème Fraîche

[Click for Calories](#)

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THE FULL FESTIVE FEAST

200 *per person*

Includes:

Welcome Cocktail - Festive Bellini

HAYMAN'S SLOE GIN, LEMON, PROSECCO

Half a Bottle of Still / Sparkling Mineral Water

A Bottle of Wine *per person*

(50% even split)

White: 2024 Mâcon-Villages, Maison Cubitt,

DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2018 Rioja Crianza,

SEÑORÍO DE PECIÑA, SPAIN

Glass of 2019 Château Petit Védrines,

DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

*Truffle & Pecorino Arancini
Chicken Milanese, Confit Tomatoes, Basil*

Served family style

Wildfarmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Truffle & Honey Roast Figs, Cashel Blue, Pickled Pear, Winter Leaves, Hazelnuts
Hand-Dived Scallops Thermidor
Game Terrine, Quince & Sherry Chutney

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Garlic & Herb Roast Potatoes | Sprouts & Chestnuts | Celeriac & Raclette Gratin
Spiced Heritage Carrots | Port Braised Red Cabbage

SWEET THINGS

Pump Street Chocolate Black Forest Trifle
St. Clements Brown Butter Madeleines, Crème Fraîche

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BOLT - ONS

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf *75 serves four to six*

Christmas Pudding, Brandy Cream *40 serves six to eight*

Mince Pies, Brandy Cream *4.5 per piece*

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