

ASK US  
ABOUT OUR  
*Wine Deals*



*Driving?*

DESIGNATED DRIVER  
DRINKS FREE

Throughout December we will  
reward all designated drivers  
with free soft drinks



*To Book...*

For further details and to  
make your booking call

us now on:

01256 331 153

or email:

[bartonsmill@wadworth.co.uk](mailto:bartonsmill@wadworth.co.uk)

*New Year's Eve*  
See in the  
*New Year with us!*

Join our celebration with  
fantastic food & drink  
and great company



*New Year's Day*  
Start as you mean  
to go on...

Enjoy the first day  
of the New Year  
by joining us

**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. (vg) = Suitable for Vegans. \*Party nights may carry a supplement on certain dates.

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WWM321

Bartons Mill  
*Pub and Dining*

  
Christmas  
Menu

 Bartons Lane, Old Basing, Basingstoke, Hampshire, RG24 8AE

 [bartonsmill@wadworth.co.uk](mailto:bartonsmill@wadworth.co.uk)  01256 331153

Pay in full by 1st Nov 2019 & receive a  
**10% discount** on your total food bill.  
*This offer does not include Christmas Day.*



# Christmas

## CELEBRATION

Available from November

Come and join us for your  
Christmas celebration



3 Courses  
£26.95  
Per Person



2 Courses  
£22.95  
Per Person

### Starters

**Curried carrot, ginger and lentil soup**  
with coriander and flatbread (vg)

**Grilled king prawn crevettes**  
topped with a lemon, roasted pepper and herb butter

**Rabbit, mushroom and pancetta terrine**  
with toasted flatbread and roast garlic jam

**Soft herbed goat's cheese roulade**  
with seeded cracker and cranberry compote (v)

### Mains

**Roast British turkey** with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy

**Slow cooked shin of beef**  
in Corvus stout with pancetta, shallots and wild mushrooms  
served with kale and grain mustard mash

**Roasted guinea fowl** on parmesan mash with green beans and a honey and mustard sauce

**Grilled swordfish steak** with lemon and caper butter, new potatoes and creamed spinach

**Roasted cauliflower, celeriac and leek gratin**  
with vegan cheese, roasted chestnuts and crispy kale (vg)

### Puddings

**Traditional Christmas pudding**  
with brandy sauce (v)

**Baileys cheesecake** with chocolate ice-cream

**Coconut milk panna cotta**  
with mulled winter fruits (vg)

**Duo of British cheese**  
with quince jelly, celery and oat biscuits (v)



# Christmas Day

## 5 COURSE MEAL

A sumptuous feast ending  
with coffee and sweet treats



5 Courses  
£74.95  
Per Person

### Starters

**Winter minestrone soup**  
with white beans, kale and a parmesan crouton (v)

**Hot smoked salmon, fennel, watercress and orange salad**  
served with avocado salsa

**Rabbit, mushroom and pancetta terrine**  
with toasted flatbread and roast garlic jam

**Salt and pepper tofu**  
with cucumber salad and sweet chilli sauce (vg)

Refreshing Champagne sorbet (vg)

### Mains

**Roast British turkey** with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy

**Roast sirloin of beef** with horseradish cream, Yorkshire pudding, seasonal vegetables, crispy roast potatoes and beef jus

**Venison steak** with a black pudding potato cake, braised red cabbage, parsnip purée and a red wine jus

**Baked cod loin with pan-fried scallops**  
on a chorizo, pea and lemon risotto

**Mushroom, leek and spinach filo parcel**  
with vegan cheese, parsnip purée and crushed new potatoes (vg)

### Puddings

**Traditional Christmas pudding**  
with brandy sauce (v)

**Coconut milk rice pudding**  
with roasted rum pineapple (vg)

**Baileys and chocolate fudge brownie trifle**

**British cheese selection**  
with quince jelly, celery and oat biscuits (v)

Finish with coffee and fruit cake

# Christmas Eve

Relax before the  
 Big Day...

We have an evening  
of friends and festive  
cheer on offer...join us!

# Boxing Day

Let us take  
the strain!

We will do the cooking...  
and washing up...  
Choose from our  
pub favourites!

Gluten free dishes are available please ask us for more detail