

The Olde Barn Day Delegate Lunch – always includes:

Cold meat platter including stuffed chine and haslet
Three bean salad
Coleslaw loaded with chives
Plum tomato, red onion & torn basil
New potato, spring onion & black pepper.
French bean red onion, olive & feta
Mixed leaf salad to include, rocket, lollo rosso, little gem & fine frizze
Selection locally grown hot seasonal vegetables
Fresh fruit
Cold dessert

And the following hot choices:

Monday

Lincoln red cottage pie
Grimsby market salmon & broccoli pasta
Abbey Park courgette, pea & parmesan quiche.
Sticky toffee pudding pecan sauce.

Tuesday

Local organic chicken forestiere
Grimsby market seafood pie
Spinach enchaladas, poacher cheese & mustard sauce, salad.
Bread & butter pudding with custard

Wednesday

Spicy Lincoln red meatballs with tomato sauce and penne.
Tuna, olive & roast red pepper flan
Mushroom suet pudding
Spotted dick & custard

Thursday

Locally sourced chicken, leek & bacon crumble,
Grimsby market salmon & pollock fishcakes, chunky tartare sauce
Leek, Cotehill blue & walnut quiche,
Home baked apple pie, custard

Friday

Pot roast Lincoln red beef brisket with braised vegetables & rich gravy- with mash
Ham, poacher cheese & leek layer gratin,
Provencal filo parcels with garlic Cream & tapenade.
Steamed sponge pudding, lemon syrup

