

the
BARN

March 2020
£27.95 Event Menu

On Arrival

Add a glass of Prosecco and a selection of seasonal canapés
£8.95 per person supplement

Breads

Homemade white and wholemeal bread with salted butter

Starter

Tomato and baby basil soup 'V' 'GF'
Smoked mackerel pate, red pepper mayonnaise and homemade olive bread 'GFA'
Chicken liver parfait, red onion relish, brown bread 'GFA'
Grilled goats cheese crostini with beetroot, walnut, fig and honey 'V' 'GFA'

Sorbet

Italian style lemon sorbet

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'
Vegan butternut squash, chickpea, green bean and coconut milk curry, served with coconut rice,
mango chutney, warm pitta bread 'GFA'
Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke
Mediterranean stack, tomato coulis, basil oil, dukkah 'GF'

Dessert

A selection of homemade ice cream and sorbet with chocolate thins 'V' 'GF'
Double chocolate brownie, chocolate sauce and vanilla ice cream 'V' 'GFA'
Vanilla panna cotta, strawberry granola and red wine poached pear 'V' 'GFA'

Extras

Homemade lobster bisque, laced with brandy, red pepper rouille 'GFA'
£4 per person
Sirloin steak (10oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'
£6 per person
Fillet steak (8oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'
£10 per person
selection of British cheese served with quince jelly, pickled celery, homemade bread and assorted crackers
£6 per person

'V' Vegetarian 'GF' Gluten Free 'GFA' Gluten Free Available

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritant.

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