

*the*  
**BARN**

**March 2020**

**£32.95 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'  
Home cured Scottish salmon gravadlax, granary bread, mustard dressed leaves 'GFA'  
Fillet of beef carpaccio, rocket, shaved parmesan and virgin olive oil  
Chicken liver parfait, red onion relish, and brown bread 'GFA'  
Grilled goats cheese crostini with beetroot, walnut, fig and honey 'V' 'GFA'

**Sorbet**

Italian style lemon sorbet

**Main Course**

Pan fried seabass fillet, sautéed new potatoes, kale, runner beans and creamy mushroom sauce 'GF'  
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'  
Honey glazed duck breast with carrot and cumin puree, dauphinoise potato, tenderstem broccoli, orange marmalade jus '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'  
Lemon and Lime cheesecake with raspberry sorbet 'V'  
Vanilla panna cotta, strawberry granola, red wine poached pear 'V' 'GFA'

**Extras**

Homemade lobster bisque, laced with brandy, red pepper rouille 'GFA'  
**£4 per person**  
Fillet steak (8oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'  
**£10 per person**  
Sirloin steak (10oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'  
**£6 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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