

*the*  
**BARN**

**July 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**

The Barn's soup of the day 'V' 'GF'

Chicken liver parfait, red onion relish, brown bread 'GFA'

Caprese salad, little gem lettuce, heritage tomatoes, avocado, mozzarella with basil oil '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'

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**

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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