

the
BARN

£29.95 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

Prawn cocktail, cos lettuce, Marie rose dressing 'GFA'

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

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

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' 'VE'

add grilled Halloumi (optional)

Dessert

A selection of award-winning ice cream and sorbet with chocolate thins 'V' 'GF'

Double chocolate brownie, chocolate sauce and vanilla ice cream 'V' 'GFA'

White chocolate and passion fruit cheesecake with orange sorbet

Extras

Lobster bisque, laced with brandy, red pepper rouille 'GFA'

£4 per person

Fillet steak (7oz), 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 'VE' Vegan

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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