

the
BARN

March 2020

£35.95 Event Menu

On Arrival

A glass of Prosecco

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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