

*the*  
**BARN**

**July 2020**  
**£33.95 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'  
Home cured Scottish salmon gravadlax, granary bread, mustard dressed leaves 'GFA'  
Chicken liver parfait, red onion relish, and brown bread 'GFA'  
Caprese salad, little gem lettuce, heritage tomatoes, avocado, mozzarella with basil oil 'V' 'GFA'  
Fillet of beef carpaccio, rocket, shaved Parmesan and virgin olive oil

**Sorbet**

Italian style lemon sorbet

**Main Course**

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'  
Homemade beef burger in a brioche bun, with gem lettuce, mayonnaise, tomato, dill pickles, served with cheese, crispy bacon, tomato relish and French fries  
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'  
Cajun Chicken Caesar Salad, Cajun Chicken, Gems Lettuce, Croutons, Anchovies, Shaved Parmesan, Poached Egg  
Poached Salmon Caesar salad, Gem Lettuce, Croutons, Anchovies, Shaved Parmesan, Poached Egg  
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, red wine poached pear 'V' 'GFA'  
Lemon posset, poppy seed tuilles, fresh raspberries and raspberry coulis 'V'  
Flaming crème brûlée, shortbread and vanilla sugar 'V' 'GFA'  
British cheese served with quince jelly, pickled celery, homemade bread and assorted crackers

**Extras**

Fillet steak (8oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'  
£10 per person supplement  
Sirloin steak (10oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'  
£6 per person supplement

'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.