

*the*  
**BARN**

## **£35.95 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**

Home cured Scottish salmon gravadlax, brown bread, mustard dressed leaves 'GFA'

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

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

Fillet of beef carpaccio, rocket, shaved Parmesan and virgin olive oil

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'

Chilli and lime marinated stone bass with a saffron red pepper rice pilaf and mango salsa 'GF'

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'

Pomegranate and quinoa salad with avocado, asparagus, red onion, cucumber, cherry tomato and mint 'GF' 'VE'  
**add grilled Halloumi (optional)**

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

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**

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 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 '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.