

*the*  
**BARN**

**Irie J Dinner and Soul Music Evening  
Friday 25<sup>th</sup> January 2019**

**£36.00**

**On Arrival**

Add a glass of Prosecco and a selection of seasonal canapés  
**£8.95 per person**

**Breads**

Homemade white and wholemeal bread, with garlic and herb, anchovy and salted butter

**Starter**

Tomato and roasted red pepper soup, basil pesto 'V' 'GF'

Chicken liver parfait, burnt onion relish, homemade toasted bread 'GFA'

Home cured salmon gravadlax, granary bread, mustard dressed leaves 'GFA'

Vegetable stack, aubergine and courgette with crumbled feta, tomato ragu 'V'

Vegan plate, marinated artichokes, houmous, olives, sun blushed tomatoes and dukkah

**Sorbet**

Italian style lemon sorbet

**Main Course**

Oven baked salmon, braised lemon fennel, parsley and watercress crust, herb oil 'GFA'

Half Colchester Oyster Fishery native lobster, garlic roasted potatoes, garlic butter, fresh lemon 'GF'

Sticky lemon chicken, chorizo mash

Roast sirloin of beef, Yorkshire pudding, horseradish, roast potatoes, Barn jus  
with seasonal vegetables served on the side 'GFA'

Vegan Tey Brook Farm organic quinoa, butterbeans, edamame beans, soya beans, sauce vierge

**Dessert**

British cheeseboard, quince jelly, crackers, celery and apple

Citrus lemon tart, raspberry sorbet, raspberry coulis

Warm plum crumble, crème anglaise

Baked white chocolate cheesecake, Chantilly cream

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

**Add an extra course with a selection of British cheese**

served with water biscuits, bread and chutney

**£4 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.