

the
BARN

Irie J Dinner and Soul Music Evening

Friday 31st May 2019

£37.00

On Arrival

Add a glass of Prosecco with nuts and olives

£8.95 per person

Breads

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

Starter

Country Tomato soup, baby basil & balsamic reduction 'V' 'GF'

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

Home cured Scottish Salmon gravadlax, homemade bread, mustard dressed leaves 'GFA'

Grilled goats cheese crostini with walnuts, figs and honey 'V' 'GFA'

Vegan plate, marinated artichokes, Houmous, Olives, sun blushed Tomatoes and Dukkah

Sorbet

Italian style lemon sorbet

Main Course

Half Colchester Oyster Fishery native lobster, garlic roasted new Potatoes, Rocket, garlic butter, fresh lemon 'GF'

Roast sirloin of beef, Yorkshire Pudding, Horseradish, roast Potatoes, Barn jus
with seasonal vegetables served on the side 'GFA'

Seared fillet of Sea Bass, warm Salad of green Beans, Watercress, bulgur wheat, Lemon, Caper & Parsley dressing

Pan roasted chicken marinated in Lemon & Thyme, Chorizo mash, sticky Lemon sauce, Tenderstem

Vegan Tey Brook Farm organic Quinoa, local Asparagus, Gremolata, roasted Vegetables

Dessert

Double chocolate brownie, chocolate sauce, Vanilla Ice Cream, chocolate soil 'GFA'

Peach melba panna cotta, Raspberry, Peach compote, Raspberry meringue, Peach sorbet 'GFA'

Vegan Coconut & Lime parfait, Chocolate, Mango Salsa 'GF'

Banana cake, popcorn mousse, Dulce de leche 'GF'

Strawberry cheesecake, compressed strawberries, Balsamic reduction, mint

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.