

the
BARN

Irie J Evening
December 2017
£39.95

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

Celeriac soup, parsnip crisps, truffle oil 'v'

Ham hock terrine, piccalilli, salad, bread crisps

Carrot and beetroot terrine, sourdough and grape chutney 'vegan'

Home cured salmon gravadlax, granary bread, dressed leaves

Potted smoked mackerel, baby leaf, toasted bread

Sorbet

Italian style lemon sorbet

Main Course

Barron's Roast Turkey, roast potatoes, chipolata in bacon, apricot stuffing and turkey jus

Roast sirloin of beef, Yorkshire pudding, roast potatoes, red wine jus

Pan-fried cod supreme, Pommes Anna, curly kale, dill cream sauce

Herb and garlic half roast lobster, roasted new potatoes, watercress and lemon

Nut loaf, roasted baby potatoes and baby veg, pan vegetable gravy 'vegan'

Dessert

Christmas pudding, served warm with brandy sauce

Cheeseboard, biscuits, chutney, celery, grapes and apple

Spiced stem ginger pudding, toffee sauce, sticky walnuts, sugared carrot ribbons, ginger ice cream

"Pumpkin pie" panna cotta, pumpkin puree, candied squash, nutmeg shortbread crumb

Rich dark Belgium Chocolate and rum torte, crystallised orange and kumquat, whipped cream

Add an extra course with a selection of British cheese

served with water biscuits, bread and chutney

£4 per person supplement

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.