

the
BARN

Irie J Evening
Friday 30th November 2018
£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

Woodland mushroom and thyme soup 'v' 'gf'

Chicken liver parfait, burnt onion relish, homemade toasted bread

Home cured salmon gravadlax, granary bread, mustard dressed leaves

Smoked mackerel fillet, garlic butter, dressed endive, fresh lemon, homemade toasted bread

Vegan marinated artichokes, houmous, olives and dukkah

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, crushed chive new potatoes, dill and white wine cream, crispy kale 'GF'

Herb and garlic half roast lobster, roasted new potatoes, garlic butter

Vegan chickpea curry, cardamom rice, flat bread, tomato, red onion and coriander sambal

Dessert

Traditional Christmas pudding, served warm with brandy sauce

Cheeseboard, biscuits, flicks organic quince jelly, celery, grapes and apple

Apricot frangipane tart, crème anglaise

Buttermilk panna cotta, mulled pear, almond granola

Double chocolate brownie, chocolate sauce and vanilla ice cream 'GF' 'V'

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.