

*the*  
**BARN**

## **£37.95 Event Menu**

### **On Arrival**

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

### **Bread**

Homemade white and wholemeal bread with salted butter

### **Starter**

The Barn's soup of the day 'VE' 'V' 'GF'  
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  
Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA'

### **Sorbet**

Italian style lemon sorbet

### **Main Course**

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'  
Grilled fillet of stone bass, sautéed potatoes, kale, tenderstem broccoli  
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,  
green beans with smoked garlic cream sauce 'GF'  
Pan roasted duck breast, dauphinoise potatoes, Tenderstem broccoli, carrot & cumin purée,  
orange marmalade jus 'GF'  
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'  
Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'  
Double chocolate brownie, chocolate sauce and vanilla ice cream 'V' 'GFA'  
White chocolate and cranberry cheesecake, strawberry coulis  
Lemon posset, poppy seed tuilles, fresh raspberries and raspberry coulis 'V'  
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.