

*the*  
**BARN**

**Irie J Dinner and Soul Music Evening**

**Sample Menu**

**£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**

Woodland mushroom and thyme soup 'V' 'GF'

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

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

Grilled goats cheese crostini with walnut, fig and honey 'V' 'GFA'

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

**Sorbet**

Italian style lemon sorbet

**Main Course**

Oven baked salmon, Egg noodles, steamed pak choi, honey, sesame and soy dressing 'GFA'

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

Pan roasted chicken wrapped in bacon, tender stem broccoli, dauphinoise potato, Barn jus 'GF'

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

Vegan pea and leek, garden herb risotto, pine nuts 'GF'

**Dessert**

British cheeseboard, quince jelly, crackers, celery and apple

Citrus lemon tart, raspberry sorbet, raspberry coulis

Warm plum crumble, crème anglaise

Baked cheesecake, iced berries, hot white chocolate sauce

Double chocolate brownie, 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.