

the
BARN

Irie J Sample Event Menu

£41.95

On Arrival

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

Breads

Homemade white and wholemeal bread with salted butter

Starter

Celeriac soup with white truffle oil 'Ve' 'GF'

Smoked mackerel pate, red pepper mayonnaise and homemade olive bread 'GFA'

Home cured Scottish salmon gravadlax, homemade bread, beetroot jelly, lemon mayonnaise 'GFA'

Chicken liver parfait, red onion relish, and brown bread 'GFA'

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

Sorbet

Italian style lemon sorbet

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Pan fried seabass fillet, sautéed new potatoes, kale, runner beans, creamy mushroom sauce 'GF'

Barron's Roast turkey, roast potatoes, pig in blanket, sage and onion stuffing, seasonal vegetables, turkey jus 'GFA'

Pan roasted duck breast, dauphinoise potatoes, tenderstem broccoli, orange marmalade jus 'GF'

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis,
basil oil, dukkah 'GF' 'Ve'

Vegan butternut squash, chickpea, green bean and coconut milk curry, served with coconut rice,
mango chutney, warm pitta bread 'GFA'

Dessert

Traditional Christmas pudding, served warm with brandy butter sauce 'V'

Apple, pear and ginger crumble, vanilla ice cream 'V'

Double chocolate brownie, chocolate sauce, toffee ice cream 'V' 'GFA' 'VeA'

Lemon posset, poppy seed tuiles, fresh raspberries and raspberry coulis 'V'

A selection of British cheese, served with Great Tey organic quince jelly,
pickled celery, homemade bread and assorted crackers 'GFA'

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'Ve' Vegan, 'VeA' Vegan 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.