

*the*  
**BARN**

**January 2019**  
**£24.95 Event Menu**

**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 garlic and herb, anchovy and salted butter

**Starter**

Barn's soup of day 'V' 'GF'

Warm smoked mackerel fillet, garlic butter, dressed endive, fresh lemon, homemade toasted bread 'GFA'

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

Whipped goat's cheese, candied beetroot, honey drizzle 'V' 'GF'

**Sorbet**

Italian style lemon sorbet

**Main Course**

Oven baked salmon, watercress crust, watercress dressing, new potatoes, lemon fennel 'GFA'

Pan roasted chicken wrapped in bacon, grain mustard cream, Chantennay carrots, dauphinoise potatoes 'GF'

Sirloin steak (10oz), aged for 28 days with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'

**£6.50 per person supplement**

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

**Dessert**

A selection of homemade ice cream and sorbet with chocolate thins 'V' 'GF'

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

Apricot frangipane tart, crème anglaise

**Add an extra course with a selection of British cheese**

served with quince jelly, pickled celery, homemade bread and assorted crackers

**£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.

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