

the
BARN

March 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'

Smoked mackerel pate, lemon mayonnaise, dressed baby leaves, fresh lemon, homemade toasted bread 'GFA'

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

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

Sorbet

Italian style lemon sorbet

Main Course

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

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

Vegan Tey Brook Farm organic quinoa, gremolata and crispy kale

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'

Lemon tart with raspberry sorbet and raspberry coulis

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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