

*the*  
**BARN**

**October 2018**  
**£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 pâté, toasted homemade bread, baby leaf, lemon wedge

Duck spring roll, pickled vegetables, hoisin sauce

Goats cheese mousse, cooked beetroot and honey 'V'

**Sorbet**

Italian style lemon sorbet

**Main Course**

Pan fried cod supreme, pommes Anna, curly kale, dill cream sauce

Pan roasted chicken wrapped in bacon, dauphinoise potato, tender stem broccoli, au lait 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**

Asparagus, pea and broad bean risotto, finished with shaved Italian cheese 'V' 'GF'

**Dessert**

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

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

Sticky toffee pudding, toffee sauce, honeycomb ice cream 'V'

**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

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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