

the
BARN

July 2019
£27.95 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, red pepper mayonnaise and homemade olive bread 'GFA'

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

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

Sorbet

Italian style lemon sorbet

Main Course

Grilled fillet of salmon, crushed new potatoes, baby leeks, curly kale, samphire, lemon dressing 'GF'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Sirloin steak (10oz) with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'
£6.50 per person supplement

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

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

Pecan Pie, stem ginger 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 '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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