

the
BARN

November 2018
£29.95 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'

Home cured Scottish salmon gravadlax, granary bread, mustard dressed leaves 'GFA'

Duck and Asian vegetable spring roll, Hoisin sauce, pickled mooli, toasted sesame seeds

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

Pan fried cod, crushed chive new potatoes, dill and white wine cream, crispy kale 'GF'

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

Pan roasted duck breast, dauphinoise potatoes, five spiced plum compote,
red wine jus, edamame beans, beanshoots 'GF'

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

£5.00 per person supplement

Fillet steak (8oz), shallot and sage potato rosti, French beans, wild mushroom jus 'GF'

£6.95 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

Baked white chocolate cheesecake, Chantilly cream, passionfruit and orange syrup '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.