

*the*  
**BARN**

**September 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

Duck spring roll, pickled vegetables, hoisin sauce

Chicken liver parfait, red onion marmalade and toasted homemade bread

Goats cheese mousse, cooked beetroot and honey 'V'

**Sorbet**

Italian style lemon sorbet

**Main Course**

Grilled East coast skate wing, buttered new potatoes, fine green beans, burnt caper butter 'GF'

Pan roasted chicken wrapped in bacon, dauphinoise potato, tender stem broccoli, au lait jus 'GF'

Pan roasted duck breast, dauphinoise potato, braised fennel, Barn jus '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**

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 and honeycomb ice cream 'V'

Baked white chocolate cheesecake, whipped cream, blueberry compote '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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