

the
BARN

January 2018
£27.95 Event Menu

On Arrival

Add a glass of Prosecco and a selection of seasonal canapés
£8.95 per person

Breads

Homemade white and wholemeal bread, with garlic and herb, anchovy and salted butter

Starter

Roasted tomato and sweet balsamic soup 'v'

Smoked haddock and salmon fish cakes, saffron aioli and local wild rocket

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

Chicken liver parfait, red onion marmalade and toasted homemade bread 'gfa'

Goats cheese crostini, baby leaf, beetroot and cranberry 'v' 'gfa'

Sorbet

Italian style lemon sorbet

Main Course

Pan-fried cod supreme, Pommes Anna, curly kale, dill cream sauce 'gf'

Pan roasted chicken, pressed potato, wild mushroom cream sauce, tenderstem broccoli 'gf'

Pan roasted duck breast, pressed potato, creamed cauliflower and Barn jus 'gf'

Risotto of wild mushroom finished with pea shoots and truffle oil 'v' 'gf'

Dessert

Double chocolate brownie chocolate sauce and vanilla ice cream

Spiced stem ginger pudding, toffee sauce, sticky walnuts,
sugared carrot ribbons, ginger ice cream

"Pumpkin pie" panna cotta, pumpkin puree, candied squash, nutmeg shortbread crumb

Rich dark Belgian chocolate and rum torte, crystallised orange and kumquat, whipped cream

Black forest cheesecake, blackberry coulis, praline and whipped cream

Add an extra course with a selection of British cheese

served with water biscuits, bread and chutney

£4 per person supplement

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.