

*the*  
**BARN**

**February 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'

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

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

Chicken liver parfait, red onion marmalade and toasted homemade bread

Goats cheese crostini, baby leaf, beetroot and toasted seeds '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, pressed potato, turnip two ways, thyme jus 'GF'

Pan roasted duck breast, pressed potato, creamed cauliflower and 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**

Risotto of butternut squash and toasted corn, finished with pea shoots 'V' 'GF'

**Dessert**

A selection of ice cream and sorbet 'V' 'GF'

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

Sticky toffee pudding, toffee sauce, sticky walnuts and honeycomb ice cream 'V'

Baked lemon cheesecake, citrus sauce, poppy seed tuiles and whipped cream

**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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