

the
BARN

May 2019

£31.95 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'

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

Sorbet

Italian style lemon sorbet

Main Course

Seared fillet of sea bass, warm salad of green beans, watercress, new potatoes, sauce vierge

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

Pan roasted duck breast, dauphinoise potatoes, fine green beans, redcurrant 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

Vegan chickpea curry, cardamom rice, flat bread, tomato, red onion and coriander sambal

Vegan Tey Brook Farm Organic quinoa, gremolata and crispy kale

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'

Lemon tart with raspberry sorbet and raspberry coulis

Baked cheesecake, iced berries, hot white chocolate sauce '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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