

*the*  
**BARN**

**March 2019**

**£34.95 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 the 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

Fillet of beef carpaccio, wild rocket, parmesan, dressed with truffle oil 'GFA'

Tomato, mozzarella and basil salad, toasted pine nuts, balsamic reduction 'V' 'GF'

**Sorbet**

Italian style lemon sorbet

**Main Course**

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

Oven baked salmon, Egg noodles, steamed pak choi, honey, sesame and soy dressing 'GFA'

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**

Lemon and chilli pappardelle pasta, green beans, Italian hard cheese 'V'

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'

Baked cheesecake, iced berries, hot white chocolate sauce 'V'

Lemon tart with raspberry sorbet and raspberry coulis

A selection of British cheese, served with Flicks organic quince jelly chutney,  
pickled celery, homemade bread and assorted crackers 'GFA'

**Add an extra course with a selection of British cheese**

**£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.

KP16022019