

the
BARN

May 2018

£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

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

Barn salad, tossed salad of prawns, toasted cashew nuts, mixed seeds, crisp pancetta, lemon dressing 'GF'

Chicken liver parfait, red onion marmalade and toasted homemade bread

Fillet of beef carpaccio, wild rockets, parmesan, dressed with truffle oil

Goats cheese crostini, baby leaf, beetroot, 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'

Rump of English lamb, herb crushed new potatoes, carrots two ways and red wine 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' 'NGIC'

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

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

Earl grey panna cotta, mini orange muffin and chocolate

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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