

the
BARN

November 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

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

Pan fried cod, crushed chive new potatoes, dill and white wine cream, crispy kale 'GF'

Oven baked salmon, watercress crust, watercress dressing, new potatoes, lemon fennel 'GFA'

Pan roasted chicken wrapped in bacon, grain mustard cream, heritage carrots, dauphinoise potatoes 'GF'

Rump of English lamb, pomme fondant, chantenay carrots, parsnip crisps, 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'

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'

Apricot frangipane tart, crème anglaise

Baked white chocolate cheesecake, Chantilly cream, passionfruit and orange syrup 'V'

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.

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