

the
BARN

July 2019

£35.95 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

Grilled fillet of salmon, crushed new potatoes, baby leeks, curly kale, samphire, lemon dressing 'GF'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Honey glazed duck breast with carrot and cumin puree, dauphinoise potato, tenderstem broccoli,
orange marmalade jus 'GF'

Sirloin steak (10oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'

£5.00 per person supplement

Fillet steak (8oz), with roast plum tomato, field mushroom, thick cut chips, peppercorn sauce 'GF'

£6.95 per person supplement

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke
Mediterranean stack, tomato coulis, basil oil, dukkah 'GF'

Vegan butternut squash, chickpea, green bean and coconut milk curry, served with coconut rice,
mango chutney, warm pitta bread 'GFA'

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 and lime cheesecake, raspberry coulis, candied lemon, crème Chantilly

Pecan Pie, stem ginger ice cream '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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