

the
BARN

August 2017
Sunday £27.95 Event Menu

On Arrival

A glass of Prosecco and a selection of seasonal canapés
£8.95 per person

Breads

Homemade white and wholemeal bread, with garlic and herb, anchovy and salted butter

Starter

Cream of tomato and basil soup 'v' 'gf'

Home cured Scottish Salmon gravadlax, granary bread, mustard dressed leaves

Chicken liver parfait, red onion chutney, and toasted homemade bread

Sorbet

Italian style lemon sorbet

Main Course

Cod supreme, pommes Anna, curly kale and dill cream sauce 'gf'

Chicken breast wrapped in smoked bacon, dauphinoise potato,
baby carrots, au lait jus 'gf'

Lamb, roast leg with roast potatoes, red currant jus
and seasonal vegetables served on the side

Beef, roast sirloin with Yorkshire pudding, roast potatoes,
red wine jus and seasonal vegetables served on the side

Risotto of baby spinach, broad beans and garden peas finished with pea shoots 'v' 'gf'

Dessert

Trio of desserts:

Elderflower panna cotta, Summer berry pudding
and chocolate mousse

or

A selection of cheese served with water biscuits, bread and chutney

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