

the
BARN

August 2017
£32.95 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

Beef carpaccio, rocket, parmesan, truffle oil 'gf'

Vine plum tomato and buffalo mozzarella salad, Maldon sea salt with basil pesto dressing 'v' 'gf'

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 shank, garlic mash, fine beans, redcurrant jus 'gf'

Sirloin steak (10^{oz}), aged for 28 days with roast plum tomato, field mushroom,
thick cut chips, garlic and chive butter

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