

the
BARN

November 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

Cauliflower and smoked cheddar 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'

Sea bass fillet, crushed new potatoes, crispy kale, saffron sauce 'gf'

Pan roasted chicken, tender stem broccoli, wild mushroom cream sauce 'gf'

Lamb rump, carrot two ways, fondant potato and red wine jus 'gf'

Sirloin steak (10^{oz}), aged for 28 days with roast plum tomato, field mushroom,
thick cut chips, peppercorn sauce

Risotto of wild mushroom, tarragon and smoked garlic 'v' 'gf'

Dessert

Trio of Dessert

Chocolate brownie with vanilla ice cream, black forest cheesecake,
Manuka honey panna cotta with pear puree

or

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

Add an extra course with a selection of British cheese

served with water biscuits, bread and chutney

£4 per person supplement

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