

the
BARN

January 2018
£37.95 Event Menu

On Arrival

Add 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

Roasted tomato and sweet balsamic soup 'v'

Smoked haddock and salmon fish cakes, saffron aioli and local wild rocket

Home cured Scottish salmon gravadlax, granary bread, mustard dressed leaves 'gfa'

Potted smoked mackerel, baby leaf, melba toast

Chicken liver parfait, red onion marmalade and toasted homemade bread 'gfa'

Goats cheese crostini, baby leaf, beetroot and cranberry 'v' 'gfa'

Sorbet

Italian style lemon sorbet

Main Course

½ garlic roasted lobster garlic butter served with skinny fries 'gf'

Pan-fried cod supreme, Pommes Anna, curly kale, dill cream sauce 'gf'

Pan roasted chicken, pressed potato, wild mushroom cream sauce, tenderstem broccoli 'gf'

Rump of English lamb, fondant potato, carrots two ways and red wine jus 'gf'

Pan roasted duck breast, pressed potato, creamed cauliflower and Barn jus 'gf'

Fillet steak (8^{oz}), thyme potato rosti, French beans and wild mushroom jus 'gf'

Risotto of wild mushroom finished with pea shoots and truffle oil 'v' 'gf'

Dessert

Double chocolate brownie chocolate sauce and vanilla ice cream

Spiced stem ginger pudding, toffee sauce, sticky walnuts, sugared carrot ribbons, ginger ice cream

"Pumpkin pie" panna cotta, pumpkin puree, candied squash, nutmeg shortbread crumb

Rich dark Belgian chocolate and rum torte, crystallised orange and kumquat, whipped cream

Black forest cheesecake, blackberry coulis, praline and whipped cream

Apple and fig crumble, cardamom and rose water ice cream

A selection of British cheese, served with quince jelly, pickled celery, homemade bread and assorted crackers

Please ask for today's cheese selection

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 allergenic irritant.