

the
BARN

June 2018

£39.95 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

Crab and prawn tian, dill aioli, micro cress 'GF'

Barn salad, tossed salad of prawns, toasted cashew nuts, mixed seeds, crisp pancetta, lemon dressing 'GF'

Chicken liver parfait, red onion marmalade and toasted homemade bread

Fillet of beef carpaccio, wild rockets, parmesan, dressed with truffle oil 'GF'

Tomato and mozzarella salad, basil oil and rocket 'V' 'GF'

Sorbet

Italian style lemon sorbet

Main Course

Pan-fried cod supreme, pommes Anna, curly kale, dill cream sauce

Pan roasted chicken wrapped in bacon, dauphinoise potato, tender stem broccoli, au lait jus 'GF'

Pan roasted duck breast, dauphinoise potato, braised fennel, Barn jus 'GF'

Rump of English lamb, fondant potato, broad bean and pea fricassee, red wine jus 'GF'

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

Fillet steak (8oz), shallot and sage potato rosti, French beans, wild mushroom jus 'GF'

£6.95 per person supplement

Grilled marinated halloumi roasted vegetable cous cous and toasted flat bread 'V'

Dessert

Double chocolate brownie, chocolate sauce and vanilla ice cream 'V'

Sticky toffee pudding, toffee sauce and honeycomb ice cream 'V'

Baked white chocolate cheesecake, whipped cream, blueberry compote 'V'

Yoghurt and vanilla panna cotta, poached rhubarb, almond granola 'GF'

Apple and gooseberry crumble, sauce Anglaise 'V' 'GF'

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

Add an extra course with a selection of British cheese

served with quince jelly, pickled celery, homemade bread and assorted crackers

£4 per person supplement

'V' Vegetarian 'GF' Gluten Free

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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