

the
BARN

Irie J Friday 23rd March 2018

£36.00

On Arrival

Add a glass of Prosecco and a selection of seasonal homemade canapés
£8.95 per person supplement

Breads

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

Starter

Carrot and coriander soup dressed with coriander infused oil 'V' 'GF'

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

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

Hoi sin duck spring rolls, vegetable noodles and sweet chilli reduction

Goats cheese crostini, baby leaf, beetroot, toasted seeds 'V'

Sorbet

Italian style lemon sorbet

Main Course

Pan roasted sea bass fillet, buttered new potatoes, fine green beans, lemon butter sauce 'GF'

Pan roasted chicken, dauphinoise potato, turnip two ways, thyme jus 'GF'

Rump of English lamb, herb crushed new potatoes, carrots two ways and red wine jus 'GF'

Pan roasted duck breast, dauphinoise potato, creamed cauliflower and Barn jus 'GF'

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

£5.00 per person supplement

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

£6.95 per person supplement

Thai style vegetable green curry, fresh coconut shavings, fragrant rice and roti bread 'V'

Dessert

Baked lemon cheesecake, citrus sauce, poppy seed tuiles and whipped cream

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

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

Earl grey panna cotta, mini orange muffin and chocolate 'GF'

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