

*the*  
**BARN**

## Event Menu

<i>2 course (starter and main)</i>	£25.99
<i>3 course</i>	£34.99

### Starter

- Tomato and Basil soup 'Ve' 'GF'
- Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'
- Home cured Scottish salmon gravadlax, homemade brown bread, beetroot lemon mayonnaise 'DF'
- Chicken liver parfait, red onion marmalade, brown bread
- Deep fried Brie, cranberry sauce 'V'

### Main Course

- Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'
- Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'
- Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, Cheddar cheese, bacon rasher, tomato relish, French fries
- East Anglian free range 10oz Sirloin steak 'GF' 'DFA' **(£11.99 supplement)**
- Pork tenderloin, braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus
- Penne all' Arrabbiata, spiced Italian tomato sauce, basil 'V'
- North Indian Jalfrezi stack, *Carrots, zucchini, sweet potato, aubergine, spinach, kale, garlic naan* 'VE' **(Add grilled chicken breast supplement £5.00)**
- Roasted loin of Pork, Yorkshire pudding, roast potatoes, roast parsnips, The Barn jus **(Sunday only £2.00 supplement)**
- Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, The Barn jus **(Sunday only £2.00 supplement)**

### Dessert

- A selection of award-winning ice creams and sorbet, chocolate thins 'GF' 'V' 'VE'
- Lemon and lime cheesecake, raspberry coulis, fresh raspberries
- Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'
- Apple and blackberry crumble, custard 'V'
- A selection of British cheese, Tiptree organic quince jelly, celery, homemade bread, and assorted crackers 'V' **(£3.99 supplement)**

**We require pre-orders for groups of 10 or more**