

the
BARN

Event Menu

2 course (Starter and Main)	£25.99
3 course	£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

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 with chunky chips
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
Vegetable Wellington, tomato coulis, sauteed potatoes, French beans 'Ve'

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 15 or more

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'Ve' Vegan, 'VEA' Vegan Available
We cannot guarantee any of our food will contain no nut or any other allergic irritant.

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