

the
BARN

Event Menu (10 or more guests)

2 course	29.99
3 course	39.99

Starter

Tomato and Basil soup 'VE' 'GF'
Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'
Home cured Scottish salmon gravadlax, white toasted bread,
beetroot lemon mayonnaise 'DF'
Chicken liver parfait, red onion marmalade, white toasted bread
French onion soup, caramelized onions, beef consommé, Gruyère croute 'GFA'
Grilled goat's cheese crostini, pomegranate, honey 'V' 'GFA'

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 Ribeye steak 'GF' 'DFA' **(10.00 supplement)**
East Anglian free range 10oz Sirloin steak 'GF' 'DFA' **(10.00 supplement)**
Pork tenderloin, braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus
Penne Arrabbiata, spiced Italian tomato sauce, basil 'V'
Sweet potato jalfrezi (mild) *Aubergine, courgette, spinach, carrot, garlic naan* 'VE'
Roasted loin of Pork, Yorkshire pudding, roast potatoes, parsnips, carrots, braised cabbage, gravy *(Sunday only)*
Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, parsnips, carrots, braised cabbage, gravy *(Sunday only)*

Dessert

A selection of ice creams and sorbet, chocolate thins 'GF' 'V' 'VE'
Lemon and lime cheesecake, mixed berry compote 'GF' 'VEA'
Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'
Apple crumble tart, custard 'V'
Sticky toffee pudding, caramel syrup, vanilla ice cream 'V'
A selection of cheeses, Tiptree organic quince jelly, celery
and assorted crackers 'V' **(4.00 supplement)**

Pre orders are required for parties of 10 guests or more