

the
BARN

Mother's Day

£49.99 per person

Starter

Prawn cocktail, cos lettuce, Marie rose dressing 'GFA'

Grilled scallops, wrapped in smoked bacon 'GFA'

Chicken liver parfait, red onion marmalade, toasted white bread 'GFA'

Parma ham, fresh melon 'GF'

Deep fried Brie, cranberry 'V'

Tomato and basil soup 'VE' 'GF'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Skate wing, black lemon butter, sautéed potatoes, tenderstem broccoli 'GF'

Roast Chicken, Yorkshire pudding, roast potatoes, roast parsnips, seasonal vegetables, Barn jus

Roasted loin of Pork, Yorkshire pudding, roast potatoes, roast parsnips, seasonal vegetables, Barn jus

Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, seasonal vegetables, Barn jus

Penne Arrabbiata, spiced Italian tomato sauce, basil 'V'

Vegetable Wellington, tomato coulis, sautéed potatoes, French beans 'Ve'

Dessert

A selection of award-winning ice creams and sorbet, chocolate thins 'GF' 'V' 'VE'

Flaming crème brûlée, shortbread 'V'

Lemon and lime cheesecake, raspberry coulis, fresh raspberries 'V'

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

Apple and blackberry crumble, custard 'V'

British cheese served with Flick's Great Tey organic quince jelly, pickled celery, homemade bread and assorted crackers

'V' Vegetarian 'GF' Gluten Free 'GFA' Gluten Free Available 'VE' Vegan

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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