

the
BARN

Mother's Day

£59.99 per person

Breads

Homemade white or wholemeal bread, with salted butter

Starter

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

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

Smoked duck breast, radish, pomegranate and orange salad, plum sauce 'GF'

Tomato and basil soup 'Ve' 'GF'

Grilled goats cheese crostini with, walnut, fig and honey 'V' 'GFA'

Main Course

Herb crusted salmon, sautéed potatoes, green beans, lemon dressing 'GFA'

Pan fried sea bream, chorizo hash, Tenderstem broccoli, pea purée 'GF'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Roast 30-day aged sirloin of beef, horseradish, Yorkshire pudding, roast potatoes, Barn jus
with seasonal vegetables served on the side

Roast loin of pork, Bramley apple sauce, Yorkshire pudding, roast potatoes, Barn jus
with seasonal vegetables served on the side

Nut roast, seasonal vegetables, roast potatoes, vegetable jus 'GF' 'Ve'

Roasted red peppers, aubergine and courgette tagliatelle in a rich tomato and basil sauce 'Ve'

Desserts

A selection of award-winning ice cream and sorbet, chocolate thins 'V' 'GFA'

White chocolate and Chambord mousse, white chocolate nibs, raspberry tuille 'V'

Lemon meringue cheesecake, home-made lemon and elderflower curd 'V'

Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'

Double chocolate brownie, chocolate sauce and vanilla ice cream 'V' 'GFA' 'VeA'

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

Reserve your table now