

*the*  
BARN

## Tribute Night Menu

£49.99 per person (including ticket)

### Starter

Prawn cocktail, cos lettuce, Marie Rose dressing 'GFA'  
Home cured Scottish salmon gravadlax, brown bread, beetroot, lemon mayonnaise 'GFA' 'DF'  
Chicken liver parfait, red onion marmalade, toasted white bread 'GFA'  
Duck spring roll, pickled vegetables, hoisin sauce  
Parma ham, melon, balsamic glaze  
Deep fried brie, cranberry sauce 'V'  
Tomato and basil soup 'VE' 'GF'

### Main Course

Herb crusted salmon, Crushed new potatoes, green beans, lemon dressing 'DFA'  
Fillet of seabass, rosemary and sea salt, sautéed potatoes, sapphire 'GF' 'DFA'  
Lemon and thyme chicken breast, rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream  
'GF' 'DFA'  
Pork tenderloin, Braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus  
East Anglian free range 10oz ribeye steak, vine tomato, seasoned mushrooms, French fries, dressed mixed leaf 'GF'  
'DFA' (+£10.00 supplement)  
East Anglian free range 10oz sirloin steak, vine tomato, seasoned mushrooms, French fries, dressed mixed leaf 'GF'  
'DFA' (+£10.00 supplement)  
Penne all' Arrabbiata, Penne pasta, Spiced Italian tomato sauce, basil 'V'  
North Indian Jalfrezi stack, carrots, zucchini, sweet potato, aubergine, spinach, kale, garlic naan 'VE'  
(Add grilled chicken breast +£5.00 supplement)

### Dessert

A selection of award-winning ice creams and sorbet, chocolate thins 'GF' 'V' 'VE'  
Flaming crème brûlée, shortbread 'V'  
Lemon and lime cheesecake, mixed berry compote 'V'  
Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'  
Apple and blackberry crumble, custard 'V'

'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.