

the
BARN

October Event Menu

£39.99 per person

Starter

Tomato and basil soup 'Ve' 'GF'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA' 'DF'

Home cured Scottish salmon gravadlax, homemade brown bread,
beetroot lemon mayonnaise 'GFA' 'DF'

Chicken liver parfait, red onion marmalade, brown bread 'GFA'

Duck spring roll, pickled vegetables, Hoisin sauce

Goats cheese crostini, fig, 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'

Pork tenderloin, braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus

Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato,
dill pickles, Cheddar cheese, bacon rasher, tomato relish with french fries

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

Dessert

Autumn meringue, lavender, winter berry compote, white chocolate soil, blackberry ice cream 'V' 'GF'

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

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

Apple, pear and nutmeg crumble, vanilla ice cream or custard 'V'

A selection of British cheese, Flick's Great Tey organic quince jelly, celery, homemade bread and
assorted crackers 'GFA'

Additional Sides

Tenderstem broccoli, fresh chilli 'DF'	3.99
Cauliflower cheese 'GFA'	3.99
French Fries 'GF'	3.99
Parmesan and Truffle fries 'GF'	4.99
Onion rings	3.99
Tempura courgette, tzatziki	6.99

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'Ve' Vegan, 'VeA' Vegan Available

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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