

The Barn Function Centre

3 Course Menu

Starters

Tomato & Basil Soup
French Onion Soup & Cheese Croutons
Trio of Melon & Honey Orange
Chicken Liver & Bacon Pate & Homemade Chutney
Prawn Apple & Celery entwined in a Rosemary Sauce

Main Course

Roast Topside of Beef, set in a Yorkshire Pudding with an Onion & Red Wine Jus
Oven-baked Herbed Crumbed Breasts of Chicken with a Honey & Dijonnaise Sauce
Roast Leg of Pork with Stuffed Apple Rings & Calvados Sauce
Roast Lamb with a Redcurrant Jus
Pan-Fried Salmon Supreme with a Lemon & Coriander Sauce

Vegetarian

Courgette, Mushroom & Tomato Choux Pie
Stilton & Mushroom Tagliatelle
Spinach, Walnut & Mushroom filled chive pancake with a Mornay Sauce

- All dishes are served with fresh vegetables and a choice of potato dish.

Dessert

Brandy Snap Basket Filled with Fresh fruit Salad & Vanilla Ice-cream
Citrus Tart & Fruits of the Forest
Profiteroles & Chocolate Sauce
Chocolate & Hazelnut Meringue Roulade
Fruits of the Forest Cheesecake

Coffee & Mint Crisp