



### **Barn Menus**

\*Please use these as a guide to find what is perfect for you\*

\*Pricing is flexible to suit\*

\*We cater to any need – please enquire so we can tailor your perfect event\*

### **The Feast**

Beef Tomahawks, Chimmichurri  
Hay smoked and Salt Baked Ham Hocks, Roast Apple Sauce  
Braised Legs Of Lamb, Mint Sauce  
Hasselback Potatoes  
Truffled Polenta Chips  
Dorset Leaf and Roasted Vegetable Salad  
  
Option of Croquembuche or Baked Alaska

Guide Price 30.00pph

### **Seafood**

Fruit de la mer -  
Oysters with mignonette, Lobster with Shellfish Marie rose  
Haddock croquettes  
Baked Crab Claws  
Home baked Breads, whipped seaweed butter, Lemon

Guide Price 25.00pph

### **Afternoon Tea**

Selection of mirror glazed chocolate cake, lemon drizzle, carrot cake and assorted macarons  
Plain and Fruit Scones, Clotted cream, Jam,  
Selection of Finger Sandwiches

Guide Price 12.50pph

### **Summer Buffet**

Buratta Panzanella  
Tandoori Chicken Caesar  
Summer Vegetable and Smoked Beetroot Salad, Orange segments  
Potato Salad, Spring onions  
Lamb Koftas, Mint, Tzatziki  
Chargrilled Beef Onglet, Red Chimmichurri  
Pernod Poached Salmon, Parsley Sauce

Guide Price 15.00pph