## Barn Restaurant Sample Menu

## <u>Starters</u>

Cream of locally grown vegetable soup

Free range chicken liver pate and Grantham ale chutney

Smoked mackerel with red onion  $\mathfrak{S}$  caper salad, crispy leaves and a lime  $\mathfrak{S}$  tomato vinaigrette watermelon and pineapple carpaccio served with spring berry compote(V)

## <u>Maín Courses</u>

Beef and root vegetable goulash served with buttery mash potato

Pan fried breast of chicken, fondant potato and button mushroom café au lait sauce

Grilled fillet of salmon with lemon & coriander rice and rocket salad

Abbey Park roast vegetable tagliatelle served with provencal-style tomato sauce

## <u>Desserts</u>

Apple and rhubarb crumble and custard

Fresh fruit salad

Caramel Amaretti Charlotte with mango coulis

Chocolate cake with lime cream

Locally sourced Artísan cheeses with biscuit celery  $\mathfrak{F}$  grapes charged at  $\pounds 2.90$  supplement or  $\pounds 7.10$  if taken as an additional course to your dessert

Coffee or tea with mints £2.60 per person

Please let us know if you have any allergies or dietary requirements. Most items on the menu may contain traces of nuts.



1 course £14.95 2 course £17.95 3 course £19.95

