

THE
MANOR BARN
HARLTON

Fine dining - 3 courses

We can also serve just 2 courses, please ask

Please choose 1 dish for each course, for your guests from our selection, please ask if you wish to give guests 2 options to choose from in advance

Starters

We include homemade bread and a selection of homemade flavoured butters on the table with all choices

Soups

Pea, soft hen egg, honey roast gammon
Roasted tomato, basil
Butternut squash, spiced seeds, feta
Apple, parsnip, potato

Meat

Ham hock, pea and mint salad, crispy pork skin, honey mustard dressing
Apple wood smoked duck breast, aubergine puree, spiced tomato chutney, micro salad
Terrine of corn fed chicken, black pudding, picalilli, olive oil crouton
Anti pasti sharing boards including 2 salami, parma ham, stuffed mini pepper, kalamata olives, manchego

Fish

Pan fried scallops, crispy pork belly, apple puree, lemon and herb butter (surcharge)
Manor Barn cured gradvalax with fennel puree, granny smith apples, garlic croutons, micro herbs
Manor Barn crayfish and prawn cocktail, iceberg lettuce puree, rosemarie sauce, brown bread, salted butter crumbs
Monkfish wrapped in prosciutto ham, langoustine pocket, spiced chorizo sauce, spinach, sweet potato

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Vegetarian

Homemade spiced squash ravioli, toasted pine nuts, sage butter

Manor Barn Greek Salad, Marinated feta cheese in lemon and thyme, lightly roasted vine tomatoes, cucumber ribbons and kalamata olives, basil, balsamic gel

Mushroom and spinach pithivier

Leek and forum d'ambert tart with micro salad, edible flowers

(forum d'ambre cheese contains rennet and may be substituted if required)

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Main courses

Meat

Beef

Beef wellington, squash puree, horseradish mash potato (surcharge)

Beef fillet caramelised artichoke puree, oxtail ravioli, pomme anna, honey glazed carrots, jus (surcharge)

Braised beef cheek, smoked mash, roasted rainbow carrots, red wine jus

Traditional roast strip loin of beef, with Yorkshire pudding, roast potatoes, seasonal vegetables, homemade horseradish

Pork

Crispy pork belly, star anise spiced carrot puree, baked apple, fondant potato, jus

Five spiced pork tenderloin, cheek bon bon, date puree, crushed sweet potato and swede, mustard and apple compote

Lamb

Lamb rump, pea puree, confit potato, broad bean and peas, caper jus

Duo of lamb, (loin and fillet) shallot and artichoke puree, fondant potato mint jus (surcharge)

Chicken

Corn fed chicken supreme, garlic and parsley butter, sweet corn puree, wilted greens, confit potato, jus

Sopressata stuffed chicken wrapped in parma ham, Spanish potatoes and spiced greens, jus

Duck

Twice cooked duck leg, turnip puree, baby turnips, carrots, spinach, creamy mash, jus

Pan fried duck breast with a parcel of braised leg, swede, parsnip puree, jus

Game

Roast haunch of venison, carrot puree, celeriac mash potato, roasted baby vegetables, wilted spinach, juniper jus

Ballottine and breast of guinea fowl, caramelised shallot puree, pearl barley, roasted rainbow carrots, morel mushroom sauce

Fish

Sea bass, celeriac puree, wilted spinach, pancetta mash potato, red wine jus

Pan fried cod, haddock mash, baby spring onions, crispy hen egg, fish sauce

Pan fried salmon, sweet and sour cabbage, pak choi, sesame sticky rice, honey and soy sauce

All meat dishes are served with additional seasonal vegetables as a side dish if required

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Vegetarian

Red onion tart, goat's cheese mousse

Individual ratatouille pot topped with garlic bread crumbs

Mushroom, white truffle and parmesan croquette, spinach, roasted baby vegetables

Risotto of courgette, broad beans and garden peas

Mushroom and spinach pithivier

Risotto of squash, goats cheese, sage

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Dessert

Tonka bean panna cotta with popcorn crumbs, soy sauce gel
Manor Barn creme brûlée with seasonal fruit, honey comb, Cotswold cream ice-cream
Individual lemon tart, Italian meringue, raspberry gel, lemon meringue ice cream
Dark chocolate delice, coffee ice cream
Sticky toffee pudding, rum and raisin ice cream
Apple tart tatin, Cam Valley apple sorbet, local cider jelly, apple crisp
Chocolate fondant, chocolate soil, caramel sauce, peanut butter ice-cream

Vegan desserts, available in small quantity of covers

Chocolate and prune brownie, vanilla ice cream
Trio of sorbet (sherbet lemon, Cam Valley apple, raspberry)
Poached pear, caramel sauce, chocolate ice cream

Additional cheese course

4 English cheeses and a glass of port

The duke

Cote Hill Farm, Lincolnshire, Unpasteurised, Cow, Blue
Blue cheese, complex flavours, cream, sweet and salty
Won super gold and the world cheese awards

The Duchess

Cote Hill, Lincolnshire, Unpasteurised, Cow, Washed rind
Bathed in sparkling rose wine, buttery, sweet notes

Baron Bigod

Fen Farm Dairy, Suffolk, Cow, soft

Godminster Organic cheddar

Somerset, Pasteurised, Cow, Hard, Vegetarian, Organic
Superbly rich, creamy

Apple jelly, spiced fig chutney, grapes, celery, plum and date biscuits

Followed by

Complimentary coffee, tea and mini sweet treats