

THE

MANOR BARN

HARLTON

Feast style food

Served on wooden boards and sharing bowls this menu offers a relaxed way to dine and encourages people to get talking

Starter

Sharing board of anti pasti, including a selection of 2 salami, parma ham, spicy chorizo, stuffed mini peppers, kalamata olives, fresh figs, manchego and mozzarella cheese

Also comes with:

Homemade focaccia bread with a selection of home made dips including garlic mayo, cannelloni bean dip, hummus and tapenade as well as olive oil with balsamic vinegar

Main

Please choose 1 selection of meat:

Slow roasted spit pig - with home made sauces on the side: Apple sauce, spicy plum sauce and gravy

Slow roast shoulder and leg of lamb (surcharge) - with home made sauces on the side: Mint yogurt, gravy

Whole roasted chicken, roasted in lemon and thyme - with garlic and lemon mayo

Vegetarian main course options:

Large homemade vegetable filo parcel

Individual ratatouille pot with garlic bread crumbs

Spiced lentil and chickpea cake

Side dishes, please choose 3:

Minted new potatoes

Roasted potatoes with rosemary and garlic

Parmentierres potatoes

Spiced potato wedges

Roasted spiced squash

Roasted seasonal vegetable salad

Pickled red cabbage

Green salad, green leaves, cucumber, vine tomatoes, spring onions

Giant cous with onion, sun-dried tomato and garlic



Desserts

Tonka bean panna cotta, popcorn crumb, soy sauce gel
Manor Barn creme brûlée with seasonal fruit, honeycomb, Cotswold cream ice cream
Sticky toffee pudding, rum and raisin ice-cream