



# THE BARNYARD

RESTAURANT - FARM SHOP - GIFT SHOP - WEDDINGS & EVENTS

## Valentine's Menu Saturday 11th February - Evening

### STARTERS

To Share  
Greek Meze

(Taramasalata, Kalamata Olives, Hummus, Artichokes Marinated in Olive Oil, Tzatziki & Warm Pitta)

To Enjoy Alone

Smoked Salmon topped with Smoked Oyster & Dill Crème Fraîche with toasted Walnut Bread  
Champagne Soaked Melon Melange with Pink Grapefruit Sorbet  
Aromatic Crispy Duck Pancakes  
Fresh Asparagus Soup, with Elderflower Cream and Herby Croutons  
Homemade Chicken Liver & Cognac Pate with toasted Pinenuts and Ciabatta  
Grilled Cornish Crab & Prawn Stuffed Forest Mushroom

### MAIN COURSES

Grill Marked Fillet Steak with Hollandaise Sauce, Handcut Chips & Roasted Red Onion  
Seared Corn Fed Chicken Supreme with Wild Mushroom Sauce,  
Dauphinoise Potatoes & Sugar Snap Peas  
Slow Braised Lamb Shank with Rosemary, Thyme & Port,  
Creamy Mash & Seasonal Greens  
Classic Duck Confit on a Breton Cassoulet with French Beans  
Pan Flashed Fillets of Seabass & Spiced Mussels,  
Dauphinoise Potatoes & Sugar Snap Peas  
Roasted Supreme of Salmon with a Creamy Rocket Fumet,  
New Potatoes & French Beans  
Sun Kissed Tomato & Ricotta Risotto with Flame Grilled Ciabatta and Flaked Parmesan  
Mediterranean Vegetable Tarte Tatin, Creamy Mash & Seasonal Greens

### SIDES (£2.95 Each)

Broccoli Cheese  
Sugar Snap Peas  
Roasted Ratatouille  
Hand Cut Chips  
Dauphinoise Potatoes  
Creamy Mash  
Garlic Bread

### DESSERTS

To share or Enjoy Alone

"The Perfect Couple's Ice Cream Indulgence"

(Swiss Chocolate with Meringue & Double Cream Ice Cream in Brandy Snap Baskets)

Individual

Sticky Honey & Pistachio Cake (GF) with Lemon Curd Ice Cream  
Red Berry & Clotted Cream Shortbread Heart Gateau  
Rich Chocolate & Caramel Cheesecake  
Selection of Local & British Cheese with Biscuits  
Oaty Gooseberry & Plum Crumble Tart with Custard Sauce

**3 Courses - £30.95**