

BYRE
BARN

CELEBRATION & SIGNATURE CANAPÉS

**ASHMORE CHEESE & HAM HOCK CROQUETTES,
MUSHROOM KETCHUP**
(Gluten, Eggs, Fish, Milk, Mustard)

SMOKED CODS ROE TOAST
(Gluten, Eggs, Fish, Mustard)

COURGETTE & RICOTTA FRITTERS
(Gluten, Milk, Sulphites)

LOW N SLOW BRISKET CROQUETTE
(Celery, Gluten, Eggs, Sulphites)

SMOKED MACKEREL PATE, FENNEL CRACKER
(Egg, Gluten, Milk, Fish, Mustard, Sulphites)

MUSHROOM PATE, TREACLE TOAST (vg)
(Gluten, Sulphites)

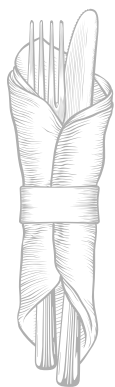
SAUSAGE ROLL
(Milk, Gluten, Fish, Sesame, Egg, Sulphites, Celery))

GLUTEN FREE VEGAN SAUSAGE ROLL
(Mustard)

**CHARGRILLED COURGETTE & AUBERGINE ROLL,
HARISSA & COCONUT YOGHURT (vg)**
(Soya, Nuts)

THE
CORNER·HOUSE
KITCHEN

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CELEBRATION & SIGNATURE MENU

STARTER

Homemade Treacle Bread & Whipped Butter

CHICKEN LIVER PARFAIT

Port Jelly, Onion Marmalade,
Treacle Muffin

BEETROOT CURED SALMON

Pickled Cucumber Creme
Fraiche

THE CORNER HOUSE SCOTCH EGG

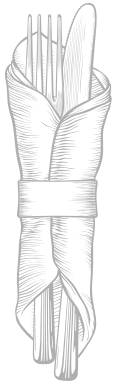
Apple Butter

CURRIED CARROT & LENTIL SOUP (vg)

Coconut Yoghurt

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CELEBRATION & SIGNATURE MENU

MAINS

BEETROOT WELLINGTON (vg)

Tenderstem Broccoli, Miso Whipped Tofu,
Tomato Dressing, Roasted Potatoes

HERB CRUMB COD

Grilled Babygem, Warm Tartare
Sauce, Roasted New Potatoes

CONFIT PORK BELLY

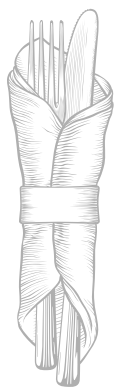
Mash, Burnt Ends Croquette, Savoy
Cabbage, Apple Butter, Biddenden Cider Jus

BRAISED BEEF BALLOTINE

Dauphinoise Potatoes, Seasonal
Vegetables, Beef Jus

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CELEBRATION & SIGNATURE

MENU

DESSERT

KENTISH GYPSY TART

Pouring Cream

CARROT & WALNUT CAKE (vg)

Orange Buttercream

GARAGE COFFEE CRÉME BRULÉE (V)

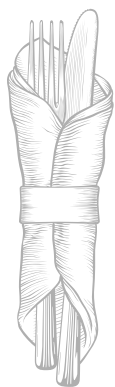
Homemade Fudge

LEMON POSSET (v)

Oat Biscuit

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SHARING BOARD MENU

Homemade Treacle Bread
& Whipped Butter

SHARING BOARD STARTER

Chicken Liver Parfait, Sausage Rolls, Pork
Scratching's, Pork & Prune Terrine

SHARING BOARD MAIN

LAMB SHOULDER ~ Dauphinoise
Potatoes, Seasonal Vegetables, Lamb Jus

OR

SHARING BOARD MAIN

BEEF WELLINGTON ~ Dauphinoise
Potatoes, Beef Dripping, Carrot, Broccoli,
Mushroom Ketchup, Beef Jus

SHARING BOARD DESSERT (v)

Lemon Posset, Oat Biscuits, Carrot &
Walnut Cake, Garage Coffee Crème Brûlée,
Fudge

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