



A Happy Christmas

## The Old Barge – Christmas menu

Available from Tuesday December 2nd – Thursday December 24th

### Starters

Creamy parsnip soup with chunky sour dough croutons & gruyere cheese (V) £6.25

Mushroom & stilton arancini with a broccoli pesto (V) £7.95

King prawn cocktail with crisp fresh lettuce & Marie Rose sauce (GF) £8.25

Duck liver pate with caramelised red onion chutney, granary toast & butter £7.95

### Mains

Traditional turkey & ham roast with sea salt & rosemary roast potatoes, seasonal stuffing, pigs in blankets, honey glazed parsnips, buttered vegetables, Yorkshire pudding & a rich silky gravy £15.95

16 hour slow roasted beef with sea salt & rosemary roast potatoes, Yorkshire pudding, roasted shallots, seasonal vegetables & a rich silky gravy £15.95

Festive nut wellington with sea salt & rosemary roast potatoes, Yorkshire pudding, seasonal vegetables & a rich silky gravy (V) (VG) without Yorker £15.95

Whole lemon sole with cherry tomatoes, new potatoes, green beans & a lemon & caper butter (GF)

Mushroom stroganoff in coconut milk & brandy with poppy seed rice (VG, GF) £12.45

### Desserts

Mulled orchard fruit crumble with champagne sorbet (V, GF) £6.95

Christmas pudding with brandy sauce (VGA) £6.95

Cheese & biscuits with fruit & chutney (V) £8.95

(V) =Vegetarian, (VG) = Vegan, (VGA) = Vegan alternative available (GF) = Gluten free.  
For further dietary requirements please speak to a member of the management team.

Allergen advice available at bar  
All weights are approximate uncooked. All foods may contain nuts or nut derivatives.  
All items are subject to availability. All prices are inclusive of vat at current rate.  
Products and prices are correct at the time of going to press but subject to change

For Auld Lang Syne