



A Happy Christmas

The Old Barge – Christmas menu

Available from December 1st – December 24th. Main course only £20, 2 courses £28, 3 courses £35

Starters

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Creamy parsnip & celeriac soup with chunky sour dough croutons & parsnip crisps (VG)

Pork belly bites with apple cider jelly & pork rind crisps (GF)

Trio of melon with fresh rocket & mint salad, ginger syrup (GF, VG)

Bloody Mary King Prawn cocktail shots, toasted sourdough

Mains

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Turkey crown roasted in orange & spices, herby sea salted roast potatoes, stuffing, Yorkshire pudding, pigs in blankets, seasonal vegetables, gravy

16 hour slow roasted beef with sea salt & rosemary roast potatoes, Yorkshire pudding, roasted shallots, seasonal vegetables, gravy

Festive beetroot wellington with sea salt & rosemary roast potatoes, Yorkshire pudding, seasonal vegetables & a rich silky gravy (V) (VG without yorker)

Pan fried salmon, crushed new potatoes & chives, garlic infused tender stem broccoli, prosecco Hollandaise (GF)

Chestnut & sage gnocchi, fresh rocket, truffle oil, Jerusalem artichoke crisps (VG, GF)

Desserts

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Chocolate mousse, black pepper & basil strawberries, Italian meringue (V, GF)

Lemon tart, caramelised clementines, raspberry sorbet (VG)

Christmas pudding with brandy sauce (V, VGA)

Cheese plate with oatcakes & quince jelly (V)

(V) = Vegetarian, (VG) = Vegan, (GF) = Gluten free.

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. Allergen advice available at bar.

For Auld Lang Syne

