



A Happy Christmas

The Old Barge – Christmas menu

From December 1st –December 23rd.

Main course only £23, 2 courses £30, 3 courses £37

Starters

Parsnip & stilton soup, fresh baked focaccia (V)

Melt in the middle black pudding scotch egg, plum puree

Truffle mushroom pate, fresh baked focaccia (VG)

Prawn cocktail, spiced Marie rose, lettuce, caramelised figs (GF)

Mains

Turkey crown roasted in orange & spices

16 hour slow roasted beef topside

Roasted butternut squash, stuffed with sage, onion & apricots (V, VG*)

All served with herby sea salted roast potatoes, Christmas stuffing, Yorkshire pudding, pigs in blankets, winter vegetables, lashings of gravy

Pan fried seabass,

crushed new potatoes, sauteed cabbage, tender stem broccoli, lemon, butter, prosecco sauce (GF)

Pan roasted Gnocchi,

olive tapenade, sundried tomatoes, crispy sage, chive oil (VG)

Desserts

Hot Chocolate fondant, with marsala syllabub

Winter berries crème Brule, shortbread (GF)

Date and walnut tart, vegan vanilla ice cream (VG)

Christmas pudding with brandy sauce (V,VGA)

(V) =Vegetarian, (VG) = Vegan, (GF) = Gluten free, (VGA)=Vegan alternative available, (*) With amendments

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

Any other special requirements _____

Deposits & meal choices must be completed at time of booking & at least 10 days prior to booking date. Deposits are non-refundable within 10 days of the booking date. Full price will be charged for any meals not cancelled within 24 hours of the booking date & time. 12.5% Service will be added to all parties of 6 or more, but otherwise not included.

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