



A Happy Christmas

The Old Barge – Christmas menu

From November 27th 1st – December 23rd.

Main course only £25, 2 courses £30, 3 courses £35

Starters

Sweet spiced carrot soup, fresh baked focaccia. (VG)

Chicken liver & spiced plum pate, granary toast.

Melt in the middle camembert &
mature cheddar cheese soufflé, pear & rocket garnish. (V,GF)
Tempura battered prawns, sweet chilli dip, seared lemon wedge.

Mains

Turkey crown roasted in orange & spices (GFA*)

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, maple glazed carrots & parsnips,
sauteed seasonal greens, lashings of gravy.

Salmon Wellington

Prime salmon fillet wrapped in a golden puff pastry,
creamy dill sauce, crushed new potatoes, sauteed seasonal greens.

Desserts

Panettone cheesecake, crème fraîche. (V)

Chocolate & clementine torte, gold shimmer & cocoa nibs. (VG, GF)

Raspberry & white chocolate roulade, berry coulis. (V,GF)

(V) =Vegetarian, (VG) = Vegan, (GF) = Gluten free, (GFA) = Gluten free alternative (*) = 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 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

Deposits & meal choices must be completed at time of booking. Bookings must be made at least 10 days in advance. 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.