# **Christmas Menu**

### >£19.95 per person | £21.95 including dessert $\leq$

Served from 1st December: Mon-fri 12-3pm & 5.30-9pm, Sat 12-9pm, Sun 12-6pm

\_\_\_\_ under 20 people \_\_\_\_\_

## Sit Down Roast Meal

#### Mains

Vegan and vegetarian options served with cranberry sauce, fish served with horseradish sauce.

\* Vegan pulled pork VGN, GFA \* Nut roast GF V \* Salmon en croute

#### Trimmings

\* Vegan 'chorizo' fried brussels sprouts vgn, gf \* Crispy 5 Acre Farm kale vgn, gf
\* Rosemary roast potatoes vgn, gf \* Caramelized onion & roasted cauliflower vgn, gf
\* North street cider braised red cabbage vgn, gf \* Sage, onion & cranberry stuffing vgn, gf
\* Maple & mustard parsnips vgn, gf \* Garlic & chilli roasted carrots vgn, gf

— 20 people and over ——

## **Christmas Roast Buffet**

\* Vegan 'Chorizo' fried brussels sprouts vgn \* Nut roast squares gf v
\* Whole baked salmon, honey, orange, cranberry & crispy leeks gf
\* Crispy farm kale vgn, gf \* North street cider braised red cabbage vgn, gf
\* Caramelized onion & roasted cauliflower vgn, gf \* Rosemary roast potatoes vgn
\* Maple & mustard parsnips vgn, gf \* Sage, onion & cranberry stuffing vgn
\* Garlic & chilli roasted carrots vgn, gf

## Dessert

\* Christmas pudding, orange and star anise sorbet VGN \* Poached pear, dark chocolate ganache and flaked almond VGN, GF

V Vegetarian VGN Vegan GF Gluten Free - If you've any allergies, please let us know when ordering. Please note all dishes are prepared in a kitchen where mustard, egg, milk, nuts, soya, sulphites and gluten are used. For more info on allergens, scan the QR on the right, or visit: grainbarge.com/allergens



We are proud members of the Sustainable Restaurant Association, a community of businesses working towards an environmentally restorative and socially progressive UK hospitality sector.



Taking bookings now, email us on **events@grainbarge.com** Follow us at **@grainbarge** for updates.