# Christmas Menu

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

Roast meal £22.95 per head | With dessert £25.95 per head

For parties up to 20 people

### Sit down roast meal

- \*Stuffed Portobello steak, herbs, vegan whipped feta, nuts, cranberries vgn, gr
- \* Vegetarian Wellington, butternut squash, spinach, chestnut mushrooms, stilton v
  - \* Oven roasted salmon, orange and cranberries GF
    - \* Fried caprese balls, tomato, fresh basil v, GF
  - \* Christmas spiced lentil loaf, herbs, lentils, fresh vegetables vgn, gf

## **Trimmings**

- \* 5 Acre Farm crispy kalettes vgn, gf \* Rosemary roast potatoes vgn, gf
  - st Caramelised garlic and pomegranate roasted cauliflower vgn, gf
    - \* Pan-fried maple pecan brussel sprouts vgn, gf
- \* Mulled wine braised red cabbage vgn, gf \* Sage, onion & cranberry stuffing vgn
  - \* Crispy honey parsnips vgn, gf \* Citrus & bourbon roasted carrots vgn, gf

For parties over 20 people

## Sit down roast meal mains

- \* Oven roasted salmon, orange and cranberries GF
- \* Christmas spiced lentil loaf, herbs, lentils, fresh vegetables VGN, GF

Trimmings as per above

#### **Extras**

- \* Trio of oysters, Mignonette/lemon/tabasco £13.50 pp
- \* Trio of pan roasted hand dived scallops, crispy capers £13.50 pp
- \* Salmon gravlax, Mark's Bread focaccia, chive crème fresh £9.95 pp

#### Dessert

- \* Chocolate mousse v
- \* Orange and star anise sorbet VGN, GF
- \* Christmas pudding, brandy butter, black cherries, raspberry 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** 

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









