

Christmas Menu

Served from 1st December: Mon-Fri 12-3pm & 5.30-9pm, Sat 12-9pm, Sun 12-8pm

Sit down dinner for parties of 8 to 20

3 courses £34.95 | 2 courses £26.95

Starters

- * **Jerusalem artichoke soup**, chestnuts, truffle oil **VGN, GF** 7.95
- * **Smoked salmon**, dill creme fraiche, beetroot carpaccio **GF** 9.95
- * **Mushroom pate**, celeriac remoulade, crostini **V** 8.95

Mains

- * **6oz Chew Valley dry-age sirloin steak**,
sautéed spinach, pommes dauphinoise, wild mushroom and cognac sauce **23.95**
- * **Vegetarian Wellington**, butternut squash, spinach,
chestnut mushrooms, stilton, pommes puree, gravy **V** 22.25
- * **Christmas spiced lentil loaf**, herbs, lentils, rosemary roasted
potatoes, winter root vegetables **VGN, GF** 21.95
- * **Oven roasted salmon**, orange and cranberries,
5 Acre Farm crispy kalettes, honey parsnips, lemon batarde sauce **22.95**

Desserts

- * **Christmas pudding**, brandy butter, black cherries, raspberry **V, GF** 4.95
- * **Chocolate mousse** **V** 4.95 * **Orange and star anise sorbet** **VGN, GF** 4.95

Christmas Buffet for parties over 20

- * **Oven roasted side of salmon**, cranberry and orange spiced **GF** 22.95pp
- * **Christmas spiced lentil loaf**, herbs, lentils, winter root vegetables **VGN, GF** 21.95pp
- * **Roast Chew Valley dry-aged sirloin**, muscovado sugar, English mustard and rosemary **GF** 23.95pp

All options are served with

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

Desserts

- * **Christmas pudding**, brandy butter, black cherries, raspberry **V, GF** 2.95pp
- * **Chocolate mousse** **V** 2.95pp * **Orange and star anise sorbet** **VGN, GF** 2.95pp



For more information and to book, email us at hello@grainbarge.com

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

