

Christmas Menu

Served from 1st December: Mon-Fri 12-3pm & 6-9pm, Sat 12-9pm, Sun 12-8pm

Sit-down dinner

3 courses £38.95 | 2 courses £29.95

Starters

- * **French onion soup**, chestnuts, tarragon oil **VGN, GF**
- * **Smoked salmon**, dill crème fraîche, beetroot carpaccio **GF**
- * **Mushroom pâté**, celeriac rémoulade, crostini's **V**

Mains

All dishes are accompanied by mulled wine-braised red cabbage, citrus and bourbon-glazed carrots, rosemary-roasted potatoes, charred leeks, and our rich homemade gravy.

- * **6oz Chew Valley dry-age sirloin steak**
- * **Vegetarian Wellington**
(available as a vegetarian option with Brie brûlée)
- * **Stuffed turkey crown**
- * **Glazed oven-roasted salmon GF**

Festive Sides

Pigs in blankets **5.95** | Caramelised brussel sprouts **v 3.95**
Traditional sage and apple stuffing **4.95** | Cauliflower & stilton gratin **v 4.95**

Desserts

- * **Christmas Yule log** (Bûche de Noël) **v**
- * **Christmas pudding**, brandy butter, black cherries, raspberry **v, GF**

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



Christmas Buffet

Served from 1st December: Mon-Fri 12-3pm & 6-9pm, Sat 12-9pm, Sun 12-8pm

For parties over 20

Prosecco & Canapés 9.95pp

Perfect for when your party is arriving.

* Glass of house Prosecco

* Salmon blini * Wild mushroom croquette v * Chicory with whipped 'feta' **VGN**

Single choice £32.95 | Dual choice £39.95

Guests may choose between any of the following:

* **Oven roasted side of salmon**

* **Vegan Wellington **VGN****

(available as a vegetarian option with Brie brûlée)

* **Roast Chew Valley dry-aged sirloin**

All dishes are accompanied by mulled wine-braised red cabbage, citrus and bourbon-glazed carrots, rosemary-roasted potatoes, charred leeks, and our rich homemade gravy.

Festive bowls

Serves approximately 5 guests per bowl

* Pigs in blankets **12.95** * Caramelised Brussels sprouts v **8.95**

* Traditional sage and apple stuffing **11.95** * Vegan Wellington slices **VGN 10.95**

* Crispy honey parsnips v **9.95** * Christmas Swedish meatballs **13.95**

* Rustic breads from Marks Bakery & whipped butter v **11.95**

Christmas bakery basket 14.95 per basket

Serves approximately 5 guests

A festive selection of homemade treats, including:

* Gluten-free brownies * Earl Grey shortbread biscuits

* Traditional mince pies * Candy canes

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Complete food and arrival drink orders (including any allergies) must be submitted no later than 2 weeks before your booking. For bookings of 50+ we require 3 weeks notice.

