



THE BARGE

Christmas Menu

2 courses - £29.50

3 courses - £35.00



STARTERS

Roasted red pepper & cherry tomato soup, warm bread roll & butter (V) (VE/GF on request)

Spicy sweet potato hummus, vegetable crudité & toast (V) (VE) (GF on request)

Duck & orange pate with leaves, sourdough toast & butter (GF on request)

Salt & pepper squid, lemon & garlic mayonnaise, leaves

Gluten free bread rolls/toast available on request



MAINS

British roast turkey supplied by Tim Potter with "pig in blanket" seasonal stuffing, cranberry sauce & turkey gravy (GF available on request)

North Atlantic cod loin fillet with Spanish chorizo, cherry tomatoes, white wine & garlic jus (GF)

Blade of beef, supplied by Tim Potter, slow cooked with a horseradish glaze

Mushroom, chestnut & spinach Wellington (V) (VE)

All the above are served with crispy roast potatoes, fresh, locally sourced seasonal vegetables & extra gravy.



DESSERTS

Classic Christmas pudding & Rodda's clotted cream (GF & VE available)

Homemade Madagascan vanilla cheesecake, mango & passion fruit coulis & vanilla ice cream (GF)

Raspberry & dark chocolate ganache tart & vanilla ice cream (V) (VE)

Christmas bread & butter pudding & custard

Selection of West Country cheeses with biscuits, butter, salad leaves & Highfields red onion chutney

(£3.00 supplement for cheese & biscuits)

GF – gluten free / V – vegetarian / VE – vegan



*Available Wednesday - Saturday inc.
From 2nd December - 20th December + Monday 21st,
Tuesday 22nd, Wednesday 23rd & Thursday 24th December*



If you have a food allergy / intolerance or a special dietary requirement, please inform a member of staff prior to ordering. We will be happy to advise you on your menu choices and ingredients used. Please note: in a kitchen environment, it is not possible to guarantee 100% against cross contamination.