

BRIDGE & BARREL

CHRISTMAS MENU

2 COURSES £39 | 3 COURSES £49

STARTERS

Crayfish Cocktail (GF)

Crayfish tails, baby gem lettuce, avocado, cucumber and Marie Rose, finished with dill and lemon

Chicken Liver Pate (GFO)

Silky smooth pate, spiced cranberry & port chutney, toasted bread of the day

Roasted Parsnip & Apple Soup (V, GFO)

Parsnip crisp, toasted chestnuts, sage oil and warm sourdough

Beer-Battered Halloumi (V, GF)

On a lemon curd base, pea emulsion, gin pickled onion

Baked Camembert (V) +£3

Garlic, rosemary and honey baked Camembert, spiced cranberry chutney, toasted sourdough

MAINS

Roast Turkey Crown (GFO)

Pigs in blankets, sage & onion stuffing, duck-fat roast potatoes, seasonal greens, parsnip crisps

Pan-Seared Salmon (GF)

Champagne & chive Sauce, crushed new potatoes, buttered winter greens, herb oil

10oz Rib-Eye Steak (GF)

Truffle & parmesan fries, roast wine tomato, watercress and green peppercorn sauce, portabella mushroom, rocket leaf

Slow-Braised Lamb Shank (GF)

Wholegrain mustard mashed potato, honey glazed roots, red wine jus

Wild Mushroom & Winter Squash Wellington (V)

Roast potatoes, seasonal vegetables, cranberry vegetable gravy

DESSERTS

Traditional Christmas Pudding (V)

Brandy sauce, redcurrants and candied orange

Sticky Toffee Pudding (V, GF)

Rich custard, pecan crumb

Winter Berry Eton Mess (V, GF)

Crisp meringue, vanilla ice cream, mulled berries and white chocolate

Chocolate Orange Brownie (V, GF)

Dark chocolate sauce, orange mascarpone and honeycomb

Spiced Pear & Almond Tart (V)

Poached pear, frangipane, cinnamon crème fraiche and toasted almonds

Cheese Platter (V) +£5

Selection of 5 cheeses, crackers, dates, frozen grapes, chutney

Good
Food
Brighter
Days