

# GRAIN CHRISTMAS BARGE MENU

**V** = Vegetarian  
**VA** = Vegan  
**G** = Gluten Free  
**D** = Dairy Free

Two courses: 22.50

Three courses: 27.50

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Amuse bouche (canapés on the house)

## STARTERS

Gin and tonic salmon, juniper berry, creme fraiche, cucumber **G**

Parsnip soup, sage oil, parmesan, apple **V**

Ham hock terrine, piccalilly, sourdough

Smoked trout, pickled fennel, mandarin, almonds **G D**

## MAINS

Cod wrapped in Parma ham, white beans, mushrooms, cider sauce **G**

Corn-fed chicken supreme stuffed with whiskey and haggis, parsnip puree

Venison casserole, chestnuts, butternut squash, bitter orange dumplings

Salt-baked celeriac, stilton, wild mushrooms, smoked carrots **V G**

## DESSERTS

Milk stout, date and allspice pudding, salted fudge sauce **V**

Chocolate nemesis, blackcurrant, mulled pear sorbet **G**

Deconstructed Christmas pudding **V**

Selection of cheeses, artisan crackers, frozen grapes, candied walnuts (2 .50 suppl) **V**

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Please note: some items may be subject to change due to availability. Vegan, gluten & dairy free options are available on some other dishes, as well as those marked - please ask in advance.

We are dedicated to sourcing ingredients from local producers where possible.

Our main bar can accommodate tables of up to 25 people. For parties between 10 & 25 menu choices must be pre-ordered (48 hours notice) from our Christmas menu above. A 50% deposit is required in advance, the balance to be paid on the day of the meal.

Parties of up to 10 people can book a table and order from our daily menu with no deposit required.

**To book, call 0117 929 9347**