

# BARNACLES RESTAURANT & BAR BISTRO

## DECEMBER PARTY SET MENU

(MINIMUM OF 10 PEOPLE)

2 COURSES £30 / 3 COURSES £35

### STARTERS

**LOBSTER AND PRAWN COCKTAIL**, *baby gem lettuce, pickled cucumber, wholemeal bread (GFA)*

**CHICKEN LIVER PARFAIT**, *garden salad, onion and cider chutney, crostini (GFA)*

**BARNACLES SOUP OF THE DAY**, *crusty bread (V/VE/GFA/DFA)*

**SMOKED HADDOCK FISHCAKE**, *dill cream, soused fennel*

**SPICED PUMPKIN AND GOATS CHEESE TARLETTE**, *baby beetroots and beetroot ketchup*

**DEEP FRIED LEMON AND PEPPER CALAMARI**, *lemon and herb mayonnaise*

### MAINS *All served with vegetables*

**BUTTER ROASTED TURKEY**, *pigs in blankets, apricot and cranberry stuffing, roast new potatoes*

**BRAISED BLADE OF BEEF**, *truffle and herb mash, roast carrot and parsnip*

**PAN SEARED HALIBUT**, *potato terrine, leeks and peas, mustard sauce*

**ROAST SALMON**, *warm beetroot and potato salad, horseradish cream*

**CLASSIC FISH AND CHIPS**, *beer battered haddock, homemade chunky chips, crushed minted peas (DF)*

**WILD MUSHROOM CHOUX BUN**, *tomato and pepper coulis, wilted greens (V)*

### DESSERTS

**STICKY TOFFEE PUDDING**, *warm rich toffee sauce, vanilla ice cream (GF/V/DFA)*

**BAKED VANILLA AND ORANGE CHEESECAKE**, *candied oranges, burnt orange and honeyed yoghurt*

**VANILLA AND TONKA BEAN CRÈME BRULÉE**, *hazelnut sable*

**SPICED ROASTED PLUMS**, *oat crumble flavoured with mixed spice, red wine syrup, vanilla ice cream (V/VEA)*

**MILK CHOCOLATE AND BLACKBERRY TART**, *blackberry gel, pickled blackberries, whipped mascarpone*

**TRIO OF SORBET**, *please ask for today's selection (V/VE/DF/GFA)*

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ALLERGEN KEY: V = Vegetarian, VEA = Vegan/Vegan alternative available, GF = gluten free, GFA = gluten free available, DF = dairy free

We recognize that some of our guests have specific dietary needs. Please ask a member of our team before ordering, we will be happy to advise you and answer any questions. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens.

Although every care has been taken to remove all shell, snot and bones some small pieces may remain.

An optional 10% service is added to tables in excess of 8 guests. All customer gratuities are shared out equally amongst all staff.

On busy days food may be subject to a short wait. We appreciate your patience and hope you appreciate quality food and efficient service.