



Christmas Day

at

BARNACLES

RESTAURANT & BAR BISTRO

est 1992



CHRISTMAS DAY MENU

PER PERSON | £140

A selection of handmade canapés to begin.

TO START

LOBSTER & CHERVIL RAVIOLI

Crab & chilli bisque

CITRUS CURED SEATROUT (DF/GF)

Pickled radish, torched cucumber, ponzu

HONEY ROASTED PARSNIP AND ARTICHOKE VELOUTÉ (V, VEA, DF & GF)

Spiced parsnip bhaji, spring onion oil

GALANTINE OF DUCK, CHICKEN & PISTACHIO (DFA)

Frisée & apple salad, fig ketchup, brioche

CARAMELISED FIG & BURRATA BRUSCHETTA (V/VEA)

Pomegranate, pine nut & radish

MAINS

BUTTER ROASTED TURKEY CROWN (GFA)

Chestnut stuffing, pigs in blankets, goose fat potatoes

PAN ROASTED BEEF FILLET (GFA)

Brioche croute, seared foie gras, carrot textures,
redcurrant jus

POACHED BRILL SUPREME

Scallop & herb mousse, potato terrine, artichoke, saffron sauce

LOBSTER THERMIDOR (GF)

Dijon, Gruyère & brandy sauce,
baby leeks, buttered new potatoes

HANDCRAFTED BRIE & BEETROOT TART (V)

Apple & beetroot ketchup, heritage beetroots,
sunflower seed cream

All main courses are served with red cabbage and
seasonal market vegetables.

INTERMEZZO

LEMON SORBET

Enhanced with Limoncello liqueur

DESSERTS

WARM CHRISTMAS PUDDING (GFA)

Brandy sauce, redcurrants

DARK CHOCOLATE & PRALINE CHOUX

Pistachio diplomat cream

BARNACLES CHEESEBOARD (GFA)

A selection of continental cheeses, house chutney & savoury crackers, celery & grapes

CLEMENTINE & GINGERBREAD TRIFLE

Clementine sponge, gingerbread foam

BAKED CHELSEA TART

Vanilla butterscotch sauce, brown butter ice cream

TO FINISH

PETIT FOURS

Served with Tea and Coffee



ALLERGEN KEY:

**V= Vegetarian, VE/VEA = Vegan/Vegan alternative available,
GF/GFA = gluten-free/gluten-free alternative available,
DFA= dairy-free available**

We recognise 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, shot 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.



CHILDREN'S CHRISTMAS DAY MENU



CHILDREN 12 YEARS AND UNDER | £70

A selection of handmade canapés to begin.

STARTERS

PRAWN COCKTAIL (GFA)

Garden salad, seafood sauce, wholemeal bread

TOMATO AND MOZZARELLA FLATBREAD (GFA/V)

CHICKEN STRIPS (DF)

Barbecue sauce

MAINS

BUTTER ROASTED TURKEY (GFA)

Chestnut stuffing, pigs in blankets, roasted potatoes, glazed root vegetables, braised red cabbage, rich gravy

TEMPURA BATTERED HADDOCK (DF/GF)

Chips and peas

PENNE PROVENCAL (DF)

Fresh herbs

INTERMEZZO

Lemon sorbet

DESSERTS

WARM CHRISTMAS PUDDING AND CUSTARD (DFA)

CLEMENTINE AND GINGERBREAD TRIFLE

Clementine sponge, gingerbread foam

DOUBLE CHOCOLATE BROWNIE

Honeycomb

VANILLA CHEESECAKE

Berry salad

TO FINISH

Petit fours

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