

BARNACLES

RESTAURANT & BAR BISTRO

CHRISTMAS DAY

MENU

£140

PER PERSON

CANAPÉS

A selection of handmade canapés to begin.

STARTERS

LOBSTER, PRAWN & SMOKED SALMON SALAD

blood mary mayonnaise, dressed leaves,
pickled cucumber (GF)

CARAMELISED ONION VELOUTÉ

apple & cheddar croûte, truffle (V)

HOT SMOKED DUCK BREAST

duck liver parfait, pickled
blackberries, radicchio

PAN-ROAST SCALLOPS

butternut squash, sage & katsu (GF)

ROAST PARTRIDGE SUPREME

confit leg bon-bon, poached pear,
mulled wine jus (GF)

WILD MUSHROOM & GOAT'S CHEESE RISOTTO

tarragon pesto, beetroot crisps
(V/GF)

MAINS

INDIVIDUAL BEEF FILLET WELLINGTON

herb pomme purée, glazed roots

SAGE ROASTED TURKEY CROWN

leg meat & apricot stuffing,
pigs in blankets

(vegetarian option available)

BARNACLES LOBSTER THERMIDOR

winter greens, roasted new
potatoes

ROASTED MONKFISH TAIL

potato terrine, roast squash,
pumpkin satay sauce

ROASTED CAULIFLOWER

vegetarian herb stuffing &
demi-glace (V/VEA)

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





DESSERTS

DARK CHOCOLATE & MALT DELICE

caramelised bananas, whipped crème fraîche

LEMON & CLEMENTINE TART

italian meringue, torched citrus fruits,
blood orange sorbet

CHRISTMAS PUDDING

spiced ginger syrup, fig leaf ice cream, brandy sauce

WHITE CHOCOLATE PANNA COTTA

cinnamon crumble, mulled wine macerated fruits

BARNACLES CHEESEBOARD

a selection of cheeses from across the globe, artisan
crackers & grapes

TO FINISH

TEA & COFFEE

served with a mince pie

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.

