

Christmas

at The Bargemans Rest

Available from 27th November

2 courses £26.50

3 courses £32.50

Starters

Leek, Potato & Pea Soup topped with smoky bacon croutons, served with crusty bread & butter (GF) (V) (VE) I, II, VII, XIII, XIV

Pulled Teriyaki Chicken Bao Buns with crispy salt & pepper egg noodles & spring onions II, IV, XIII, XIV

Roasted Beetroot, Red Onion & Goats Cheese Tarts with cranberry chutney, salad garnish & balsamic syrup (V) II, IV, VII, IX, XIV

Smoked Salmon & Prawn Pate with lemon & thyme marinated cucumber, IOW cherry tomato & endive salad, served with crusty bread & butter (GF) II, III, V, VII, XIII

Desserts

Christmas Pudding served warm with brandy sauce (VE) II, VII

Mincemeat Sticky Toffee Pudding served with salted caramel sauce & vanilla ice cream (V) II, IV, VII, XIV

Raspberry Mille-feuille served with a white chocolate & Baileys sauce (V) II, VII

Dark Chocolate and Mandarin Torte served with vanilla ice cream (V) II, VII

Mains

Roast Turkey (white & dark meat) served with pig in blanket, cranberry stuffing, roast & new potatoes & gravy (GF) II, VII, XIII, XIV

Slow Roasted Pork Loin Steak served with a creamy wild mushroom sauce & chive mash (GF) VII, XIV

Baked Cod Loin wrapped in prosciutto on basil crushed new potatoes, with balsamic roasted cherry tomatoes & a rich tomato & herb sauce (GF) V, XIV

Roasted Butternut Squash, Red Onion, Spinach & Chestnut Wellington served with roast & new potatoes & a rich red wine & rosemary gravy (VE) II, XIV

all served with seasonal vegetables

(V) Vegetarian (VE) Vegan (GF) Gluten Free

Allergy Advice

All of our allergens are printed on each dish on the menu in Roman numerals (see chart below)

Celery I	Mollusc VIII
Gluten II	Mustard IX
Crustacean III	Nut X
Egg IV	Peanut XI
Fish V	Sesame Seed XII
Lupin VI	Soya XIII
Milk VII	Sulphur Dioxide XIV