



The Barnsdale

CHRISTMAS DAY



Eat, Drink, Be Merry

£150 PP

On Arrival

A Glass of Bollinger Special Cuvée

For the Table

Warm homemade breads, cultured butter *or* pigs in blankets butter (G,M)

Parmesan & truffle arancini (M,G,E,So,SD,C)

Potted Rilette of Cornish Lobster and Severn & Wye Salmon

Dill crème fraîche, pickled cucumber, toasted sourdough (Mu,Cr,SD,M,F,G)

Pressed Game Terrine

Spiced pear chutney, warm toasted brioche (M,SD,E,G)

Pumpkin Velouté

Field mushrooms, hazelnuts, crispy sage (N) 

Norfolk Turkey Ballotine

Pigs in blankets, glazed carrots, roast parsnips, roast potatoes, chestnuts, creamed sprouts, cranberry sauce (M,SD,N,G,Mu)

Pan-Fried Fillet of Seabream

Potato terrine, parsnip purée, red wine jus (SD,M,F)

Fillet of Beef Wellington

Horseradish mash, fine beans, peppercorn sauce (G,C,E,M,Mu,SD)

Charred Cauliflower Steak

Truffled polenta, wild mushroom jus, crispy cavolo nero & chestnut crumb (N,SD,So) 

Traditional Christmas Pudding

Brandy sauce (G,E,M,N,SD)

Sticky Toffee Pudding

Caramel sauce, Cornish clotted cream (M,E,G)

Dark Chocolate Mousse

Clementine, toasted hazelnuts, sea salt (So,N) 

British Artisan Cheese Selection

Tunworth, Colston Bassett Stilton, aged Montgomery cheddar, quince paste, oat biscuits, grapes and celery (M,G,C)

Petit Fours (E,M,N,So,SD)

Teas, Coffee & Mini Mince Pies (G)

Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean,

Mu-Mustard, L-Lupin, SD-Sulphur Dioxide  Vegan