



AT THE BARGE
CHRISTMAS
3 COURSE SET MENU

DINNER – £35 pp / LUNCH – £25 pp

STARTERS

BLUE CHEESE FRITTERS

Figs, honey & mustard dressing, salad leaves

HAM HOCK TERRINE

piccalilli, house bread, bitter leaves

SEAFOOD CHOWDER

Homemade wheaten bread and dulse butter

JAWBOX GIN AND GINGER CURED SALMON

Pickled cucumber, oyster leaf, crab toastie

SOUP OF THE DAY

Served with homemade bread

MAINS

DRY AGES PICANHA STEAK 8oz

roast tomato and mushroom, whiskey & pepper sauce, hand cut chips

CHESTNUT & SAGE FERMANGH BOXTY

Butternut squash puree, confit shallots, crispy sage, roast garlic, St. Tola goats curd

TRADITIONAL TURKEY AND HAM

Ballantine of turkey, sage, onion & apple stuffing, roasties, root veg mash, purple sprouts, tenderstem and herb gravy

PAN ROAST HAKE

Parsley and roast garlic mash, broccoli, spiced caper and crayfish butter

PAN BOXTY

Smoked haddock, cod & Glenarm salmon in a herb cream sauce with seasonal vegetables

SIDES £3.5

Mash

Champ

Chips

Colcannon

Seasonal veg

DESSERTS

CHOCOLATE PAVE

Hazelnut cream, spiced plum gel

BARMBRACK BREAD & BUTTER PUDDING

Bailey's custard

EGG NOG PANNACOTTA

Christmas pudding, cranberry & orange compote

IRISH CHEESE SELECTION

grape chutney, crackers



Please make your server aware of any food allergy or intolerance so that we can adjust your meal and make your dining experience as enjoyable as possible.

V – Vegetarian GF – Gluten free DF – Dairy free

DINE & DONATE

In aid of Cancer Fund for Children, a £1 donation will be automatically added to your bill. If you would like to donate more or remove the donation, just ask your server! Many thanks, Holohans