

# How to book

For further details and to make your booking call us now on:  
01380 828230 or email: [bargeinn@wadworth.co.uk](mailto:bargeinn@wadworth.co.uk)

## Christmas Eve

Relax before the big day!  
With drinks from 7pm an evening of festive cheer awaits\*  
\*Reduced food menu also available

## New Year's Eve

Join us for your pre-party drinks  
Start your evening with a cheeky glass of something lovely and a friendly get together

## Boxing Day

Let us take the strain!  
We will do the cooking...  
and washing up...  
Choose from our pub favourites!

## Driving?

Designated driver  
**DRINKS FREE**  
Throughout December we will reward all designated drivers with free soft drinks



# Christmas

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# BARGE INN



**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.  
(v) = Suitable for Vegetarians. (vg) = Suitable for Vegans. \*Party nights may carry a supplement on certain dates.

Seend Cleeve, Melksham, Wiltshire, SN12 6QB

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# Christmas CELEBRATION

Available from November  
Come and join us for your Christmas celebration

## Starters

- Curried carrot, ginger and lentil soup**  
with coriander and flatbread (vg)
- Grilled king prawn crevettes**  
topped with a lemon, roasted pepper and herb butter
- Rabbit, mushroom and pancetta terrine**  
with toasted flatbread and roast garlic jam
- Soft herbed goat's cheese roulade**  
with seeded cracker and cranberry compote (v)

## Mains

- Roast British turkey** with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy
- Slow cooked shin of beef** in Corvus stout with pancetta, shallots and wild mushrooms served with kale and grain mustard mash
- Roasted guinea fowl** on parmesan mash with green beans and a honey and mustard sauce
- Grilled swordfish steak** with lemon and caper butter, new potatoes and creamed spinach
- Roasted cauliflower, celeriac and leek gratin**  
with vegan cheese, roasted chestnuts and crispy kale (vg)

## Puddings

- Traditional Christmas pudding**  
with brandy sauce (v)
- Baileys cheesecake** with chocolate ice-cream
- Coconut milk panna cotta**  
with mulled winter fruits (vg)
- Duo of British cheese**  
with quince jelly, celery and oat biscuits (v)



# Christmas Day 5 COURSE MEAL

A sumptuous feast ending with  
coffee and sweet treats

## Starters

- Winter minestrone soup**  
with white beans, kale and a parmesan crouton (v)
- Hot smoked salmon, fennel, watercress and orange salad**  
served with avocado salsa
- Rabbit, mushroom and pancetta terrine** with toasted flatbread and roast garlic jam
- Salt and pepper tofu** with cucumber salad and sweet chilli sauce (vg)

Refreshing Champagne sorbet (vg)

## Mains

- Roast British turkey** with pigs in blankets, stuffing, seasonal vegetables, crispy roast potatoes, cranberry sauce and gravy
- Roast sirloin of beef** with horseradish cream, Yorkshire pudding, seasonal vegetables, crispy roast potatoes and beef jus
- Venison steak** with a black pudding potato cake, braised red cabbage, parsnip purée and a red wine jus
- Baked cod loin** with pan-fried scallops on a chorizo, pea and lemon risotto
- Mushroom, leek and spinach filo parcel**  
with vegan cheese, parsnip purée and crushed new potatoes (vg)

## Puddings

- Traditional Christmas pudding**  
with brandy sauce (v)
- Coconut milk rice pudding** with roasted rum pineapple (vg)
- Baileys and chocolate fudge brownie trifle**
- British cheese selection** with quince jelly, celery and oat biscuits (v)

Finish with coffee and fruit cake



Pay in full by 1st Nov 2019 & receive 10% discount on your total food bill.  
This offer does not include Christmas Day.

Gluten free dishes are available please ask us for more details