



COME AND JOIN US

Festive Menu



GATHER YOUR CREW

29 November - 31 December 2021

2 COURSES FOR £21.95

3 COURSES FOR £25.95

Including a great selection of dishes for vegetarian, vegan & gluten-free diets

DRINKS PACKAGES

AVAILABLE

Delicious bubbly or buckets of beer on arrival? Get the party started right away

100 COMMERCIAL ST - DUNDEE

To Book:

contact@thebarrelman.co.uk

01382 800740

Festive Menu

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STARTERS

SPICED PARSNIP & BRAMLEY APPLE SOUP (Ve)(Gf*)

Served with crusty bread and butter

or

SALMON GRAVADLAX (Gf*)

Beetroot-cured salmon with toasted sourdough, horseradish and lemon cream

or

GOATS CHEESE TARTLET (V)

Caramelised red onion and balsamic reduction

MAIN COURSES

ROAST TURKEY PAUPIETTE

Sage and onion stuffed turkey wrapped in smoked streaky bacon, duck fat roast potatoes, pigs in blankets, honey-glazed root vegetables and cranberry

or

MARMALADE-GLAZED JERK HAM (Gf)

Sweet and spicy, slow-cooked gammon glazed with golden rum and Dundee orange marmalade, herbed new potatoes and glazed root vegetables

or

ROASTED CAULIFLOWER (Ve) (Gf)

Lightly spiced with paprika, thyme and garlic in a tomato sauce with toasted almonds, pumpkin puree, herbed potatoes and steamed winter greens

DESSERT

STICKY TOFFEE PUDDING

Made with fresh dates, toffee butter sauce and vanilla ice cream (V)

or

LOTUS BISCOFF BAKED MOUSSE (Ve*)

Served with vanilla ice cream and fresh berries

or

CHOCOLATE ORANGE PUDDING (V) (Gf)

with candied orange crisp and chocolate brownie base

£10 P/P DEPOSIT

All festive dining bookings must be secured with a non-refundable £10 per person deposit

PRE-ORDER FORMS

All pre-order forms must be completed and sent back to us one week prior to your reservation date