



THE
BARRELMAN
EAT • DRINK • EXPLORE

PARTY NIGHTS

WEEKENDS IN DECEMBER

FRI 13th • SAT 14th • FRI 20th • SAT 21st
From 7pm

GATHER YOUR CREW AND ENJOY

3 COURSE FESTIVE MENU
GLASS OF PROSECCO ON ARRIVAL
LIVE PARTY BAND
DJ UNTIL LATE

£49.95 PER PERSON

TO BOOK:

WWW.THEBARRELMAN.CO.UK
01382 800740


PARTY NIGHT BOOKINGS

Advance booking is essential. Full payment of £49.95 per head must be made at the time of booking. When your reservation is confirmed you will be sent a pre-order form for you to complete your groups menu choices.

FESTIVE SET MENU BOOKINGS

Festive menu bookings must be secured with a non-refundable £10 per head deposit. Pre-order form and remaining balance must be received at least 1 week prior to your reservation.

For our full terms and conditions please visit:
www.thebarrelman.co.uk/festive





FESTIVE MENU

27 November - 24 December 2024

2 COURSES - £27.95 / 3 COURSES - £32.95

STARTERS

ROASTED CARROT & PARSNIP SOUP (*Ve)(*Ag)
finished with curry oil, served with crusted bread and salted butter

POACHED SALMON TERRINE
with capers, lemon aioli and mini oatcakes

BRIE & SWEET FIG TARTLET (V)
caramelised red onion and fig chutney

MAIN COURSES

TURKEY BALLOTINE
sage and onion stuffed turkey wrapped in smoked streaky bacon, duck fat roast potatoes, pigs in blankets, honey-glazed root vegetables, bacon sprouts, cranberry and rich gravy

BAKED FILLET OF SALMON (Ag)
fillet of Scottish salmon with roasted winter vegetables, rosemary and thyme crushed new potatoes, vine tomatoes with a lemon chardonnay buttered sauce

ROASTED CAULIFLOWER & CHEDDAR WELLINGTON (V)
wilted spinach, roasted tomatoes, and a puree of scarlet peppers

LOADED FESTIVE BURGER
prime Scottish beef in a charcoal bun with cranberry, brie and smoked streaky bacon, pigs in blankets, sage and onion fries and slaw

VEGETABLE COTTAGE PIE (Ve)
puy lentils, roasted carrots and spinach. Topped with parsley mashed potatoes and served with winter root vegetables



DESSERTS

STICKY TOFFEE PUDDING (V/Ag)
toffee butter sauce and vanilla ice cream

SPICED POACHED PEAR (Ve/Ag)
poached in spiced mulled wine. Served with raspberry sorbet

RASPBERRY & GIN CHEESECAKE (Ve/Ag)
with berry compote and raspberry sorbet

(AG) - AVOIDING GLUTEN (*) - CAN BE ADAPTED TO SUIT
(VE) - VEGAN (V) - VEGETARIAN

TERMS & CONDITIONS

2 & 3 COURSE SET MENU

Advance booking is essential. All 2 and 3 course festive set menu bookings must be confirmed with a £10 per head deposit. The remaining balance must be paid at least 1 week before your reservation. Cancellations made with over 1 weeks notice are eligible for a 50% deposit refund on a per head basis. Deposits are non-refundable for cancellations made within 1 week of the reservation. Cancellations made on the day of the reservation are not eligible for refund of deposit or balance. When your reservation is confirmed you will be sent a pre-order form for you to complete your groups menu choices. This must be completed and returned at least 1 week prior to your reservation date. This can be sent to **bookings@thebarrelman.co.uk** or handed in at the bar.

PARTY NIGHT BOOKINGS

The Barrelman Party Nights are scheduled on 13th, 14th, 20th and 21st December and are held across the main bar, mezzanine level and restaurant from 7pm onwards. Advance booking is essential. Full payment of £49.95 per head must be made at the time of booking. This includes the 3-course festive set menu, a glass of Prosecco (or alternative soft drink) and live music performed in the main area of the bar. Your table is secured until closing time (1am). Cancellations made before 1st November are eligible for a 50% refund on a per head basis. Cancellations made after this date are non-refundable. When your reservation is confirmed you will be sent a pre-order form for you to complete your groups menu choices. This must be completed and returned at least 1 week prior to your reservation date. This can be sent to **bookings@thebarrelman.co.uk** or handed in at the bar.

Any food allergies must be declared in advance on the pre-order form. If there are any guests in your party with limited mobility please make us aware when booking.

If you have any questions please feel free to contact us via
bookings@thebarrelman.co.uk

Management reserve all rights.