

GROUP DINING MENU



2 courses (starter & main) - £23 pp

3 courses - £29 pp

STARTERS

HAGGIS BON BONS

Panko breaded and served with mustard mayo

BUFFALO CAULIFLOWER WINGS (Ve)

Flash-fried, seasoned cauliflower florets dressed in buffalo hot sauce

SUN-ROASTED TOMATO & BASIL SOUP (Ve*) (Gf*)

Served with sourdough bread and butter

GOATS CHEESE TARTLET (V)

Caramelised red onion and herbs with balsamic reduction

MAINS

BARRELMAN STEAK PIE & HAND-CUT CHIPS

Slow-braised Scottish beef in a rich gravy topped with puff pastry and served with seasonal vegetables

SCOTTISH SALMON WITH LEMON & ASPARAGUS (Gf*)

Steamed fillet of salmon with lemon, asparagus and potatoes

CHICKEN BALMORAL

Chicken breast stuffed with haggis and a creamy whisky sauce. Served on butter mash with seasonal vegetables

CHIMICHURRI CAULIFLOWER STEAK (Ve)

Oven-roasted cauliflower with a zesty chimichurri sauce served with hand-cut chips

DESSERTS

HOT SALTED CARAMEL CAKE (Ve*)

Chocolate sponge filled with salted caramel and chocolate icing. Served with vanilla ice cream

NEW YORK VANILLA CHEESECAKE (V)

Oven baked vanilla cheesecake on a digestive biscuit crumb. Served with berry compote

RASPBERRY SORBET (V) (Gf)

A light and refreshing dessert served with fresh berries

*Please email all pre-orders over no later than one week prior to your booking date.
Please ensure all pre-orders include each guest's name with their menu choices.*

(V) Vegetarian - (Ve) Vegan - (Gf) - Gluten-free ingredients (*) Can be made to suit.
Our products are made with ingredients that may contain allergens.
Allergen information is available on request

T&C's

We have created the following terms and conditions to ensure that all large dining groups experience the best possible service at The Barrelman and require the following procedures to be followed:

- All guests wishing to book from our group dining menu must book directly through our events team
- We require all group dining bookings to be secured with a non-refundable £10pp deposit
- We recommend pre-payment for all groups dining from this menu otherwise guests will be required to pay the group dining bill on arrival at the venue
- All pre-order forms must be completed and sent back to the events team one week prior to your event in the correct format. Please be sure to include all dietary requirements when submitting pre-orders
- We will endeavour to seat all members of the group on the same table but due to our layout, guests may be seated across multiple tables. If this is the case we will do our best to seat you as close together as possible
- We can accommodate under 18s in the venue until 10pm

If you would like to book for group dining with us or have any further questions please don't hesitate to contact our events team directly via contact@thebarrelman.co.uk. Please note our office hours are 10am-6pm Monday-Friday.