

GROUP DINING

2 COURSES | £26pp

3 COURSES | £31pp



STARTERS

SUN-ROASTED TOMATO & BASIL SOUP (V/VeA/GfA)

Freshly prepared every morning, served with sourdough and butter

BUTTERMILK FRIED HAGGIS

Mini haggis bon bons in a crispy buttermilk coating, served with Irn Bru ketchup

BUFFALO CAULIFLOWER BITES (Ve/Gf)

Seasoned cauliflower florets, flash-fried and dressed in buffalo hot sauce

MAINS

SLOW-BRAISED STEAK & ALE

Scottish beef in a rich gravy topped with puff pastry served with seasonal vegetables

BAKED FILLET OF SCOTTISH HADDOCK (GfA)

Served with crushed new potatoes, green beans and a lemon parsley cream sauce

CHICKEN BALMORAL (GfA)

Roast chicken on parsley mashed potato, seasonal vegetables and a haggis bon bon served with a whisky cream sauce

FIVE BEAN CHILLI (V/VeA/GfA)

Medley of mildly spiced bean chilli with roasted red peppers, rice and coriander

DESSERTS

STICKY TOFFEE PUDDING (V/Gf)

Rich toffee and date sponge with toffee butter sauce and vanilla ice cream

BAKED VANILLA CHEESECAKE (V)

Oven baked cheesecake on aigestive biscuit crumb served with vanilla ice cream

RASPBERRY SORBET (Ve/Gf)

A light and refreshing dessert served with fresh berries

(Ve) - Vegan (V) - Vegetarian (Gf) - Gluten Free (A) - Alternative Available

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.

THE BARRELMAN

EAT • DRINK • EXPLORE

www.thebarrelman.co.uk

GROUP DINING

TERMS & CONDITIONS

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
- A pre-order form must be completed and sent back to the events team one week prior to your event in the correct format with each guest's name and their menu choices. 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 bookings@thebarrelman.co.uk