

# 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!*

We have an evening of friends  
and festive cheer on offer...

Join us!



## 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*  
at The 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 & 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. \*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

Sweet potato and parsnip soup with chestnuts and rustic bread (v)

Whole shell on king prawns baked with garlic and chilli butter

Venison and Armagnac pâté with warm toast and winter fruit chutney

Mushroom, walnut and herb terrine served with quince jelly and toasted flatbread (v)

## Mains

Roast British turkey with pigs in blankets, stuffing,  
seasonal vegetables and crispy roast potatoes

Guinea fowl in pancetta with roasted vegetables,  
potatoes and a wholegrain mustard and tarragon sauce

Slow roasted beef brisket in a Corvus stout and shallot sauce with  
seasonal greens and crispy roast potatoes

Sea bass fillet with a herb citrus butter and roasted  
Mediterranean vegetable Provençale

Pumpkin and sage tortelloni with shredded sprouts, hard  
Italian style vegetarian cheese, chestnuts and pesto (v)

## Puddings

Traditional Christmas pudding with brandy sauce

White chocolate and cranberry crème brûlée with brandy  
butter ice-cream and flapjack (v)

Passion fruit cheesecake with coconut frozen yogurt (v)

Selection of British cheeses with quince jelly,  
celery and oat biscuits (v)



3 Courses  
£24.95  
Per Person



# Christmas Day 5 COURSE MEAL

*A sumptuous feast ending with coffee and sweet treats*

## Starters

Lobster bisque with brandy, cream, chives and crostini

Smoked salmon, dill and prawn roulade with dill mustard sauce and toast

Pan-fried pigeon breast on a salad of black pudding, rocket and cranberry compote

Wild mushroom, thyme and truffle risotto with crispy parsnip shavings (v)

*Refreshing Champagne sorbet with passion fruit*

## Mains

Roast British turkey with bacon wrapped sausages, stuffing,  
seasonal vegetables and crispy roast potatoes

Individual three bird roast of pheasant, duck and pigeon wrapped in bacon with stuffing,  
vegetables and crispy roast potatoes

Slow roasted beef brisket with red wine and shallot sauce,  
buttery swede purée, seasonal greens and roast potatoes

Bouillabaisse of white fish with mussels, prawns and clams in a rich saffron, tomato  
and fennel sauce served with rustic bread

Mushroom, roasted fennel and chestnut tart served with buttered new potatoes, rocket,  
sun-blushed tomato and hard Italian style vegetarian cheese salad (v)

## Puddings

Traditional Christmas pudding with brandy butter ice-cream

Chocolate and Corvus cake with frozen winter berries  
and hot white chocolate sauce (v)

Plum frangipane tart with cinnamon spiced ice-cream (v)

British cheese selection with quince jelly, celery and oat biscuits (v)



Pay in full by 1st Nov 2018 & receive 10% discount  
on your total food bill. This offer does not include Christmas Day.

Gluten free and vegan options are available  
please ask us for more details

