



Please note parties larger than 15 diners are required to pre-order.
Traditional roast turkey with all the trimmings available for parties of 8 or more.
Please note that some dishes may change according to seasonal availability.
All prices include VAT. A 12.5% gratuity will be indicated on your bill.

The depôt

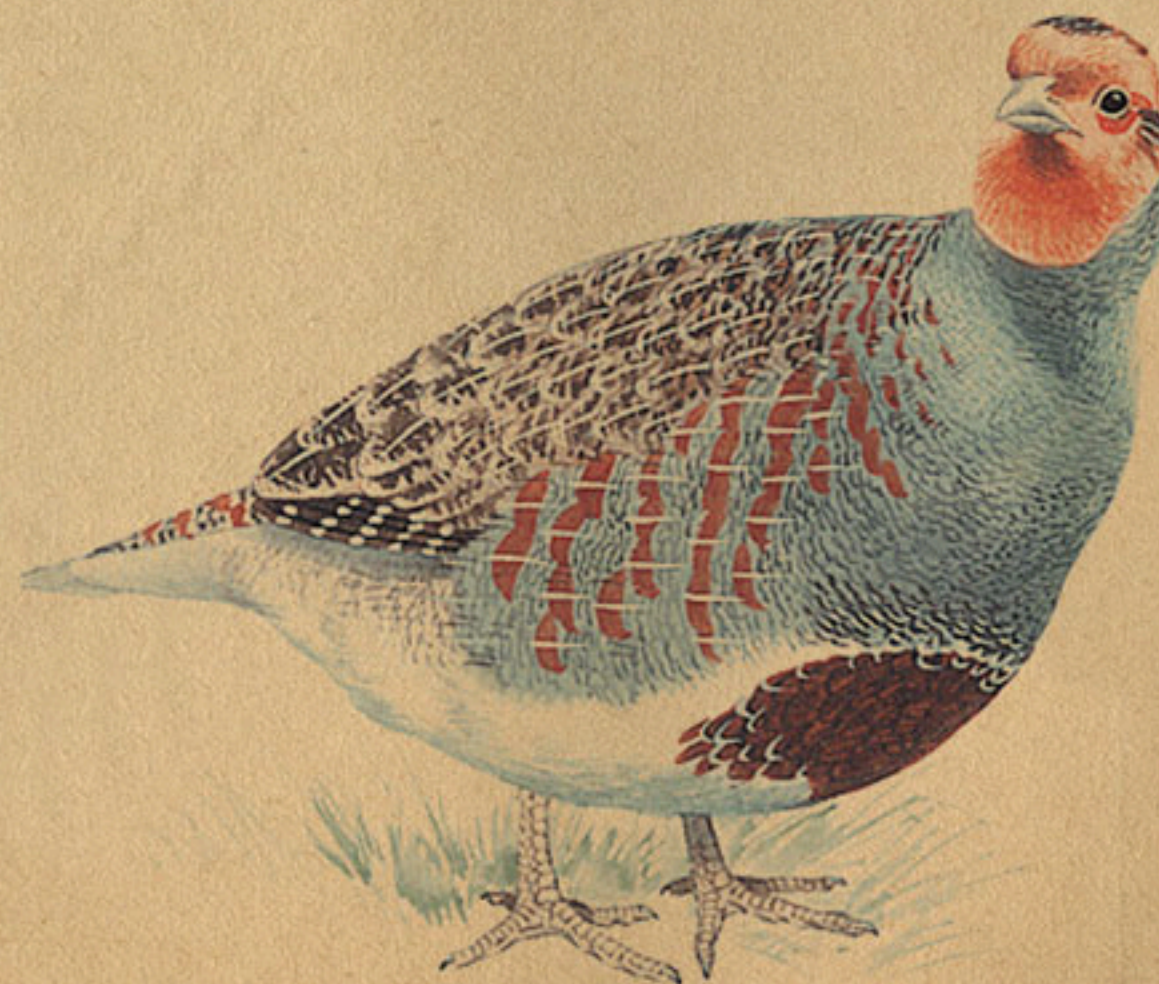
RIVERSIDE BAR & RESTAURANT



 @thedepotbarnes

 The Depot Riverside Restaurant & Bar

Tideway Yard, Mortlake High Street,
Barnes, London, SW14 8SN,
tel. 020 8878 9462,
www.depotbrasserie.co.uk



Seasonal Greetings
& Best Wishes for 2014

Christmas Menu - 3 courses €28.50

Party Menu for Groups of 8 or More

Starters

Carried parsnip & apple soup with crème fraîche & parsnip crisps

Foie gras & ham hock terrine with dandelion,
walnut & shallot salad & toasted brioche

Deep fried prawn ravioli with porcini & crispy nori seaweed

Jerusalem artichoke, salsify, Russet apple
& French bean salad with toasted hazelnuts

Main courses

Shallot tart tatin with roasted tomatoes & goat's cheese

Whole roasted Royal Bream with saffron mash,
redcurrants, citrus & thyme dressing

Braised featherblade of beef with sprout tops,
chestnuts & parmesan mash

Pot-roast red leg partridge with choucroute,
frankfurters & mustard cream

Chargrilled marinated bavette with garlic-fried
winter greens, chips & garlic béarnaise

Puddings

Buttermilk panna cotta with mango & passion fruit

Mocha chocolate mousse with praline semifreddo

Toffee apple & pecan tart with English cream

Plate of British & Irish cheeses with oat cakes & onion chutney

Selection of ice cream & sorbet

Coffee or Tea

Christmas Menu - 3 courses €35.00

Party Menu for Groups of 8 or More

Starters

Carried parsnip & apple soup with crème fraîche & parsnip crisps

Castel Franco salad with poached king prawns
& scallops, lemon mayonnaise

Burrata with orange, pomegranate & fennel salad

Seared beef carpaccio with artichokes & parmesan

Main courses

Shallot tart tatin with roasted tomatoes & goat's cheese

Monkfish curry with tamarind, roasted coconut, ginger & coriander

Slow roasted Chyrdian Vale shoulder of lamb with green beans,
roast tomatoes & almonds

Roast organic bronze turkey & trimmings

Chargrilled cote de boeuf with triple cooked chips & garlic béarnaise

Puddings

Christmas pudding with brandy custard

Meringues with chestnut purée, chocolate sauce & Jersey cream

Walnut & honey tart with crème fraîche

Plate of British & Irish cheeses with oat cakes & onion chutney

Selection of ice cream & sorbet

Coffee, tea & infusions

With a plate of mini mince pies,
pan forte & chocolate truffles