



CHRISTMAS 2017 @
BARBAROSSA

OPEN MONDAY 18TH
DECEMBER

CLOSED 25TH/26TH
DECEMBER & 1ST/2ND
JANUARY

3- 5 CLARKSTON ROAD,
CATHCART, GLASGOW,

0141 560 3898
info@barbarossarestaurant.co.uk

Christmas Dinner

TWO COURSES FROM £23.95
THREE COURSES FROM £28.50
available from 6.00pm - 10pm

Starter

SOUP OF THE DAY (v)
chef's freshly prepared festive soup served
with Italian bread

DUO OF SALMON
hot smoked and smoked salmon platter
served with mixed leaves and drizzled with
"Mostarda Di Cremona"

DUCK AND CHICKEN LIVER PATE
smooth duck and chicken liver parfait served
with spiced apple and pear compote, mixed
leaves and highland oatcakes

HAGGIS, 'NEEPS AND 'TATTIES
Barbarossa's own haggis with mashed
potatoes and turnip served with whisky
cream

FISHCAKE
smoked fish and potato cake served with a
saffron and chilli butter sauce

SAVOURY TART
baked tart filled with mascarpone,
tobermoray cheddar and asparagus served
with a sun blushed tomato dressing

Main Course

TRADITIONAL TURKEY
festive roast turkey served with all the trimmings, roast
potatoes, rosemary and red wine gravy

FILLET OF BEEF MEDALLIONS
fillet of beef medallions (6oz) cooked in a peppercorn
sauce served with fries and seasonal vegetables

VEAL A LA CREMA
veal escalopes cooked in a wild mushroom and marsala
cream served with crushed new potatoes

SEA BASS
pan fried sea bass fillets with sweet potato mash and a
citrus, white wine and dill butter

LOBSTER RAVIOLI (v)
lobster and cheese filled ravioli tossed in a sage and
parmesan butter

BUFFALO AND RICOTTA RAVIOLI
buffalo, ricotta & leaf spinach ravioli tossed in a cacio e
pepe sauce

Dessert

CHEESE BOARD
Scottish and Italian cheese served with fruit, quince jelly,
celery and highland oatcakes

CHRISTMAS PUDDING
warm Christmas pudding served with rum custard and
vanilla ice cream

MIXED ICE CREAM
selection of dairy ice cream

CHEFS HOMEMADE CHEESECAKE
chef's choice of cheesecake made with mascarpone on
a butter biscuit base

Christmas Lunch & Early Evening Dinner

TWO COURSE FROM £15.90
THREE COURSE FROM £19.50
available from 12noon - 6.00pm

Starter

SOUP OF THE DAY (v)
chef's freshly prepared festive soup served with Italian bread

BRUSCHETTA BARBAROSSA
shredded mozzarella and tomato served on lightly toasted Italian bread finished with a drizzle of extra virgin olive oil and torn fresh basil

DUCK AND CHICKEN LIVER PATE
smooth duck and chicken liver parfait served with spiced apple and pear compote, mixed leaves and highland oatcakes

ANTIPASTO (v option)
sliced cured Italian meats, roast vegetables and buffalo mozzarella drizzled with extra virgin olive oil and toasted Italian bread

HAGGIS, 'NEEPS AND 'TATTIES
Barbarossa's own haggis with mashed potatoes and turnip served with whisky cream

KING PRAWN (£1)
king prawns sautéed in a chilli and garlic butter, served with toasted Italian bread

Main Course

TRADITIONAL TURKEY
festive roast turkey served with all the trimmings, roast potatoes, rosemary and red wine gravy

BEEF SIRLOIN (£5)
char grilled 8oz sirloin of beef served with peppercorn sauce and fries

VEAL A LA CREMA
veal escalope cooked in a wild mushroom and marsala sauce served with crushed new potatoes

CHICKEN BREAST
chicken breast cooked with spinach in a tarragon and white wine cream served with braised rice

FISH OF THE DAY
chef's choice of today's fish served with seasonal vegetables and potatoes

TORTELLONI
asparagus and ricotta filled pasta parcels tossed in a black pepper and parmesan butter

Dessert

CHEESE BOARD (£1)
Scottish and Italian cheese served with fruit, celery and highland oatcakes

CHRISTMAS PUDDING
warm Christmas pudding served with rum custard and vanilla ice cream

MIXED ICE CREAM
selection of dairy ice cream

DESSERT OF THE DAY
chef's choice of today's dessert

Gifts

Looking for the perfect gift this Christmas?

We have a selection of ready made and bespoke hampers as well as gift vouchers starting from £10.



Terms and Conditions 2017

1. All festive bookings must be confirmed within 14 days of provisional reservation.
2. Lunch and dinner deposit of £5.00 per person required as confirmation.
3. We do not accept cheque or American Express.
4. We ask that allergy information and dietary requests are made at time of booking or at your earliest possible convenience.
5. All prices quoted include VAT at the current rate.
6. 10% discretionary charge is added to tables of six or more.
7. For tables of six or more, only the festive menus are available.
8. For parties of six or more, the reservation holder will be responsible for any outstanding balance or un-paid items left unsettled.
9. Menus are subject to change.