



FESTIVE MENU 2019

Londons #1 rated restaurant on TripAdvisor Feb 2019



DE HOOP

OPEN

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EAST

IT ALL STARTED WHEN...

Tommo was a kid dreaming of becoming a pirate. The dream never really ended and when the opportunity to set up a business on a boat along the River Lee in Hackney Wick arose it was as close to that childhood dream as you can get. Fast forward to 2018 and childhood friends; Blandy, Ryan & Tommo have launched what is set to be the most magical eating and dining destination in London.

Our boat, De Hoop, is an historic 114 year old Dutch Tjalk, lovingly restored using reclaimed materials and sailed on an epic journey across the North Sea from Holland to our Sweetwater mooring at Hackney Wick.

Our menu reflects Ryans journey across the world as a chef aboard yachts. Our small plate dining concept offers seasonal dishes with exotic flavours, utilising where possible, local suppliers.

Blandy has created a drinks menu which showcases the best of London in our choices of beers, coffees, soft drinks and East London spirits. There is no better waterside food and drink venue in London.



FESTIVE MENU

Oyster, winter granita

Or

Artichoke, watercress

Small

Pork terrine, chicory, prune, brioche

Salt-baked celeriac, egg yolk, celeriac, truffle V or Vegan

Cod crudo, horseradish, chive oil, cranberry GF

Big

Lamb sweetbread vol-au-vent, bacon, wild mushroom

Turducken, pork and apple stuffing, potato and sage croquette,
chantenay carrot, Brussel sprout leaves

Skate, jerusalem artichoke, chicken jus, capers, dill GF

Chou-farci, chestnut, buckwheat, cranberry Vegan

Sweet

Dark chocolate mousse, chestnut glass Vegan

Clementine tart, creme fraiche

Tunworth Cheese, celery, stout soda bread





£30 Christmas Canapes Package

For the table:

Bread and 'dripping'

Marinated Olives GF

Spiced red pepper and butterbean hummus, harissa, flatbread VEGAN

Canapes:

Panisses (chickpea fries), grana padano, rosemary, truffle GF

Pork belly and cranberry sausage roll, bacon and chilli jam

Cod crudo, horseradish, chive, rye

Crisp Artichoke, watercress emulsion V

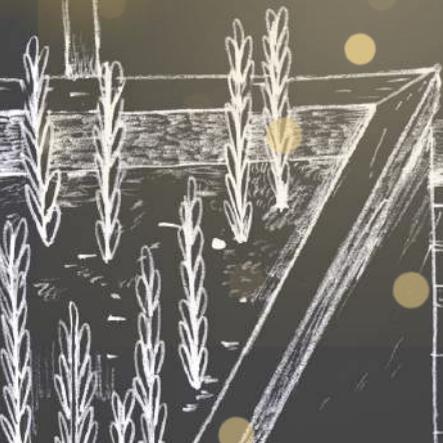
Potato and sage croquette, pork and chestnut stuffing

For afters:

Dark chocolate mousse, chestnut glass



CAPTAINS
CABIN →



£35 Christmas Canapes Package

For the table:

Bread and 'dripping'

Marinated Olives GF

Spiced red pepper and butterbean hummus, harissa, flatbread VEGAN

Pork belly and cranberry sausage roll, bacon and chilli jam

Canapes:

Panisses (chickpea fries), grana padano, rosemary, truffle GF

Jerusalem artichoke veloute, crisp and powder GF

Cod crudo, horseradish, chive, rye

Crisp Artichoke, watercress emulsion V

Potato and sage croquette, pork and chestnut stuffing

Lamb sweetbread vol-au-vent, bacon, wild mushroom

For afters:

Dark chocolate mousse, chestnut glass



PRICING

Christmas Party Menu

Monday & Tuesday Evening £35pp
Wednesday Afternoon £35pp / Evening £40pp
Thursday Afternoon £40pp / Evening £45pp
Friday Afternoon £40pp / Evening £45pp
Saturday £45pp

Exclusive hire (evenings only)

Monday & Tuesday - Minimum spend £3000 + £500 hire fee
Wednesday - Minimum spend £4000 + £700 hire fee
Thursday - Minimum spend £4500 + £800 hire fee
Friday - Minimum spend £5000 + £800 hire fee
Saturday - Exclusive hire not available.

Drink Packages

We have a fully stocked bar on board showcasing the best East London has to offer in our choice of beers, spirits, cocktail & soft drinks. We can tailor bespoke drink packages to suit any budget in addition to the drink add ons we are offering.

Half bottle house red or white wine £9pp
Welcome glass of Prosecco £6 pp
Mulled wine/cider £5.50pp



BOOK NOW

Bookings@bargeeast.com

 Barge East

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