

The Boat House
CHRISTMAS DAY MENU

Includes a glass of fizz on arrival

Starters

Chicken & apricot terrine, fruit chutney & toasted sourdough (GF*)

Parsnip & apple soup toasted sourdough (V/GF*)

Garlic wild mushrooms on sourdough croute with chive oil & micro herb salad (VE/V/GF*)

Salmon gravadlax, beetroot & horseradish cream with toasted sourdough (GF*)

Champagne sorbet

Mains

Roast Turkey crown, pigs in blankets, garlic & herb roast potatoes, sage & onion stuffing, seasonal vegetables & gravy

Braised beef blade, truffle mashed potatoes, braised red cabbage & crispy Jerusalem Artichoke & jus (GF)

Vegan Nut roast, garlic & herb roasted potatoes, seasonal vegetables & gravy (VE/V/GF)

Pan fried Seabass herb crushed potatoes, roasted vine tomatoes, kale & red pepper sauce (GF)

Desserts

Peanut butter mousse with nut praline (VE/GF)

Chocolate brownie, vanilla ice cream & honeycomb

Christmas pudding with brandy sauce

Frangipane tart with Chantilly cream & cherry sauce

Selection of local cheeses with crackers & date & fig chutney (GF*)

Tea or Coffee served with Petit fours

5 courses £67.95

GF optional*

GF gluten free/VE vegan/V vegetarian

Please inform us of any allergies or food intolerances. Full allergen information available upon request.

We cannot guarantee that all our products do not contain traces of nuts or seeds.