

The Boat House
CHRISTMAS PARTY MENU

Starters

- Chicken & Apricot Terrine, fruit chutney & toasted sourdough (GF*)
Cream of celeriac soup & crusty sourdough (V/GF*)
Garlic wild mushrooms on sourdough croute with chive oil & micro herb salad (VE/V/GF*)
Smoked mackerel, with fennel & citrus salad
Goat cheese fritters with salt baked beetroot & crisp chicory (V)

Mains

- Cornfed chicken breast, potato gratin, braised baby turnips & carrots, salsify puree, kale & jue (GF)
Rump of Lamb, truffle mash, salsify puree, seasonal greens, crispy Jerusalem Artichoke & jue (GF)
Roast Turkey crown, pigs in blankets, garlic & herb roast potatoes, sage & onion stuffing, seasonal vegetables & gravy
Pumpkin risotto with watercress salad (VE/V/GF)
Pan fried Hake fillet, fondant potatoes, cauliflower puree, Swiss chard & parsnip crisp (GF)

Dessert

- Christmas pudding with brandy sauce
Peanut butter mousse with nut praline (VE/GF)
Chocolate brownie, vanilla ice cream & honeycomb
Baked vanilla cheesecake with raspberry compote
Selection of local cheeses with crackers & date & fig chutney (GF*)

2 courses £25.95

3 courses £27.95

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.