



# THE BOATHOUSE

PUB

## CHRISTMAS DAY

Includes a glass of fizz on arrival

### STARTERS

Chicken & tarragon terrine, fruit chutney & melba toast (GF\*)  
Cream of celeriac soup toasted sourdough (V/GF\*)  
Garlic wild mushrooms on sourdough croute with chive oil & micro herb salad (VE/V/GF\*)  
Salmon gravlax, 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 & salsa verde (GF)

### DESSERTS

Berry compote with granola & lemon sorbet (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 £72.95**

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.