



THE BOATHOUSE

PUB

CHRISTMAS PARTY MENU

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*)
- Smoked mackerel, with fennel & citrus salad (GF)
- Pea & mint fritters with tomato & cucumber salad (VE/V/GF)

MAINS

- Pan Seared duck breast, potato gratin, braised red cabbage, parsnip puree & jus (GF)
- Rump of Lamb, truffle mash, braised baby turnips & carrots, kale, crispy Jerusalem Artichoke & jus (GF)
- Roast Turkey crown, pigs in blankets, garlic & herb roast potatoes, sage & onion stuffing, seasonal vegetables & gravy
- Butternut squash risotto with rocket salad (VE/V/GF)
- Pan fried Seabass, crushed potatoes, seasonal greens, roasted cherry vine tomatoes & salsa verde (GF)

DESSERT

- Christmas pudding with brandy sauce
- Berry compote granola & lemon sorbet (VE/GF)
- Chocolate brownie, vanilla ice cream & honeycomb
- Lemon cheesecake with raspberry compote
- Selection of local cheeses with crackers, date & fig chutney (GF*)

2 courses £27.95

3 courses £29.95

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.**