



THE BOAT INN

CHRISTMAS MENU

STARTERS

MINISTRONE SOUP SERVED WITH CRUSTY BREAD (V/V/EA)

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CHICKEN LIVER PARFAIT, MELBA TOAST & HOMEMADE PLUM CHUTNEY

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HAM HOCK TERRINE SERVED WITH HOMEMADE PICCALILLI & CRUSTY BREAD

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FETA & RED ONION TART WITH A BALSAMIC GLAZE (V)

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TRIO OF GRAVADLAX- TRADITIONAL, BEETROOT & HORSERADISH, HORSERADISH PANNA COTTA

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HOMEMADE HOUMOUS, POMEGRANATE, TOASTED ALMONDS, HOMEMADE FLATBREAD (V/VE)

MAINS

BALLENTINE OF TURKEY STUFFED WITH CRANBERRY & SAUSAGE STUFFING SERVED WITH
PIGS IN BLANKETS,

ROAST POTATOES, ROAST CARROTS & PARSNIPS, AND CREAMED SPROUTS

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BRAISED BRISKET OF BEEF, HORSERADISH MASH, ROAST CARROTS & PARSNIPS

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RUMP OF LAMB, ROSEMARY INFUSED CRUSHED NEW POTATO CAKE, FRENCH BEANS & A RED WINE AND RED CURRANT JUS

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SLOW COOKED BELLY PORK, BRAISED PIG'S CHEEKS, RED CABBAGE, PARMENTIER POTATOES
AND SAGE CREAM SAUCE

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BEETROOT & RED ONION TART TATIN, GARLIC NEW POTATOES, WILTED SPINACH & A WHITE ONION SAUCE (V)

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FILLET OF SEABASS, CLAM CHOWDER & A SAMPHIRE OIL

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SPINACH & SWEET POTATO WELLINGTON SERVED WITH ROAST POTATOES, ROAST CARROTS
& PARSNIPS, AND SPROUTS AND A SAGE SAUCE (V/V/EA)

DESSERTS

CHRISTMAS PUDDING & BRANDY SAUCE (V/V/EA)

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BAILEY'S CHEESECAKE

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TRADITIONAL SHERRY TRIFLE

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CHOCOLATE YULE LOG WITH RUM & RAISIN ICE CREAM AND A RUM & CHOCOLATE SAUCE

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BAKED APPLE SERVED WITH VANILLA ICE CREAM & A MAPLE SYRUP DRIZZLE (V/V/EA)

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CHEESEBOARD- A SELECTION OF CHEESE SERVED WITH ARTISAN CRACKERS &
HOMEMADE CHUTNEY*

PRICES & DATES

TWO COURSES- £26.50

THREE COURSES- £31.00

*£2.50 SUPPLEMENT ON CHEESE AS PART OF 2/3 COURSE OPTION

ADD CHEESE AS AN EXTRA COURSE- £10.00 PER HEAD

SERVED FROM THE 1ST- 23RD DECEMBER EXCLUDING SUNDAYS

£10.00 NON REFUNDABLE DEPOSIT REQUIRED PER PERSON

FINAL BALANCE & PRE ORDER DUE 7 DAYS PRIOR TO BOOKING