



Christmas

AT THE BOAT INN



Starters

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Smoked salmon pate with a caper mayo & melba toast (GFA)

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Brie, bacon & cranberry tartlet on a bed of mixed leaf

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Wild mushroom bruschetta (V/GFA)

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Chicken & ham hock terrine with a tarragon mayo and crostini (GFA)

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Minestrone soup served with a crusty loaf (V/VEA)

Main Courses

Ballentine of turkey stuffed with cranberry & sausage stuffing, served with pigs in blankets, roast potatoes, roast carrots & parsnips & creamed sprouts (GFA)

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Turkey, cranberry & stuffing pie served with mashed potatoes, seasonal vegetables & a rich gravy

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Pork & apple burger topped with sage & onion stuffing and pigs in blankets, served with fries & coleslaw (GFA)

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Sweet potato, sage & chestnut stuffing wellington, served with pigs in blankets, roast potatoes, roast carrots & parsnips & creamed sprouts (V/VEA)

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Bacon wrapped monk fish, clam chowder & a saffron oil (GF)

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Rump of lamb, rosemary mashed potato, fine beans & a redcurrant and red wine jus (GF)

Desserts

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Christmas pudding with brandy sauce

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Gingerbread pudding with a caramel sauce

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Chocolate orange cheesecake

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Mulled wine trifle

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Poached pear with a stem ginger cream (GF/ VEA)

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Cheese plate- Cheddar, Brie & Stilton, a selection of artisan crackers, grapes & homemade chutney

Prices & Dates

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Menu available from Monday 30th November until Wednesday 23rd December (excluding all Sundays)

Main Course Only- £21.50

Two Courses- £26.50

Three Courses- £31.00

£10 non-refundable deposit per person required.

A full pre order & final balance due seven days prior.

