



## The Boat Inn Festive Menu

### Starters

Minestrone Soup served with crusty bread (VA/VEA)

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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/VEA)

### Desserts

Christmas pudding & brandy sauce (V/VEA)

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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/VEA)

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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 1<sup>st</sup>- 23<sup>rd</sup> December excluding Sundays

£10.00 non refundable deposit required per person

Final balance & pre order due 7 days prior to booking