



Christmas Day Menu

CANAPE'S

A SELECTION OF CANAPE'S FOR THE TABLE

STARTERS

BUTTERNUT SQUASH & SWEET POTATO SOUP

Finished with a swirl of sage-infused cream and served alongside a warm, freshly baked roll

GOLDEN-CRUSTED KING PRAWNS

king prawns coated in a crisp panko crumb, paired with a silky roasted garlic aioli

GOATS CHEESE SALAD

A toasted round of creamy goat cheese complemented by red onion marmalade, toasted pine nuts and an aged balsamic drizzle.

SORBET

A refreshing Blood orange sorbet

MAINS

ROASTED TURKEY BREAST

Filled with sausage-cranberry stuffing, wrapped in crispy bacon, Served with seasonal vegetables and roasted potatoes, finished with all the trimmings and a rich pan gravy

WESTCOUNTRY BEEF

Braised slowly in a red wine sauce with caramelized shallots, smokey bacon, and earthy mushrooms, Served with seasonal vegetables and roasted potatoes

SEA BASS & MUSSELS

Pan-seared sea bass fillet accompanied by locally sourced mussels in a creamy white wine sauce. Served with sautéed tender stem broccoli and crushed new potatoes infused with garlic.

MEDITERRANEAN VEGETABLE TART (VG)

A vibrant medley of roasted Mediterranean vegetables nestled in a crisp pastry base. Served with seasonal vegetables and roasted potatoes, complemented by a delicate white wine and thyme sauce.

DESSERTS

CHRISTMAS PUDDING

generously topped with a luscious brandy-vanilla sauce

BLACKBERRY AND APPLE CRUMBLE TART

Juicy blackberries and tender spiced apples, wrapped in a golden, buttery, sweet crumble. Finished silky crème anglaise

MANGO AND PASSION FRUIT ICE CREAM CHEESECAKE (GF)

A decadent blend of creamy cheesecake and smooth ice cream resting on a gluten free crumb base. Finished with a mango and passion fruit sauce

COFFEE AND MINTS

£75 PER ADULT £35 PER CHILD

The
BOATHOUSE

If you have a food allergy or a special dietary requirement please inform a member of staff.