

Christmas Day Menu



To Start...

- Oxtail Soup** - Lancashire cheese dumplings
- Potato & Truffle Soup** - topped with crispy potato (v) (gf)
- Goats Cheese 3-ways** - macerated figs, crisp rye bread & lemon syrup (v)
- Pan-fried Duck Livers** - creamy parfait, toasted sour dough & sweet grape chutney
- Shell Baked Hand-dived Scallop** - puff pastry & white wine reduction
- Lamb Rump Wellington** - mint gel, celeriac puree, garden peas & red wine jus

Mains

- Turkey Breast & Leg Bon Bon** - Traditional trimmings
- Venison Loin** - potato rosti, clementine, roasted fig, sprouting leaves & juniper jus (gf)
- Butter Poached Halibut** - oyster beignet, parched peas, tartar sauce & malt vinegar puree
- Dry Aged 8oz Fillet** - goose fat potatoes, salsify, shallot marmalade, celeriac puree & port reduction (gf)
- Beetroot & Squash Wellington** - creamed Parmesan potato, buttered kale & homemade pesto (v)

Desserts

- Rich Chocolate Sponge** - mulled pear, chocolate Ganache, white chocolate aero & mulled wine syrup
- Blueberry Trifle** - cinnamon doughnuts
- Boathouse Christmas Pudding** - mulled fruits & brandy sauce
- Banana Bread** - banana mousse, peanut brittle & toffee sauce

To Finish...

Coffee & Mince Pies

Optional: - Cheese Course for the table (£7.50 per person)

Selection of our favourite cheeses, accompanied by pickled walnuts, frozen grapes, selection of crackers, fig gel & a glass of finest Ruby Port

Adults: £69.95

Child (Under 12): £29.95*

Reservations are only confirmed with the payment of £20 deposit per person. Pre-ordered meal choices & FULL payment is required by 1st December 2017. Deposits are non-refundable. Guests must be seated at the seating time