

Christmas Day Menu

To Start...

Oxtail Soup - Lancashire cheese dumpling & caramelised onions

Lobster and crayfish cocktail - Thai spiced mayonnaise, toasted sour dough & sun-blushed tomato

Port & Stilton - toasted sour dough, pickled walnut & salsify salad (v)

Lamb Rump Wellington - pea & baby onion compote, mint jus

Mains

Turkey Breast & Leg Bon Bon - Traditional trimmings

Roasted Cod - peas pudding crispy pancetta baby leeks

Roasted Sirloin of Beef - chateau potatoes, roasted vegetables & Yorkshire pudding (GF)

Sticky Roasted Vegetables - creamed polenta, mushroom sauce & horseradish crème fraiche (v)

Desserts

Chocolate Whisky Cake - spiced fruit compote, zesty crème fraiché & mulled wine syrup

Apple Tart Tatin - rum & raisin ice-cream

Boathouse Christmas Pudding - mulled fruits & brandy sauce

Mulled Wine Poached Pear - brandy snap & vanilla ice cream

To Finish...

Filter Coffee & homemade shortbread

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: £75 Child (under 10): £30

Reservations are only confirmed with the payment of £20 deposit per person. Pre-ordered meal choices & FULL payment is required by 1st December 2018. Deposits are non-refundable. Guests must be seated at the seating time.