



Christmas Evenings at the Boathouse Brasserie

FRIDAY AND SATURDAY EVENING MENU
3 Courses £23.95 – 2 courses £20.95

includes-Coffee/Tea and a Homemade Mince Pie

STARTERS

(V) Homemade Soup of the Day

Warm Farmhouse Bread Roll

Chicken Liver and Brandy Pate

Accompanied by a Sweet Red Onion Chutney and Toasted Flutes

(v)Cranberry Caramelised Onion and Brie Tartelette

Served with a Beetroot Rocket Salad – Balsamic Drizzle

Prawn Timbale

With Sundried Tomatoes, Pine nuts and Roasted Red Peppers – tossed in a rich Marie Rose Sauce - Served with Melba Toast

(v)Melon Medley

A selection of Melon lightly drizzled with a Melon and Raspberry Coulis with a fresh Berry Garnish

Poached Egg and Black Pudding

Soft Poached Eggs and Grilled Black Pudding finished with a Creamy Peppercorn Sauce

(v)Garlic Bruschetta Baguette

Topped with Vine Tomato and Red Onion Mix with a Pesto and Balsamic Dressing

MAIN COURSES

Traditional Oven Roasted Turkey with all the Festive Trimmings

Homemade Sausage Stuffing, Chipolata, Homemade Yorkshire Pudding, Gravy and Cranberry Sauce

Slow Roasted Silverside of Beef

Homemade Yorkshire Pudding and a Rich Pan Gravy

Our Famous Roast Chicken Breast

With our own recipe Creamy Cracked Black Peppercorn Sauce

Oven Baked Cod Loin

Wrapped in Smoked Back Bacon with a Zesty Beurre Blanc Sauce

(v) Festive Nut Roast

With Gouda and Emmental Cheese bound with Lentils and Mixed Nuts with a Wild Mushroom Gravy

Homemade Pie of the Day

With a Rich Gravy, Handcut Chips and Seasonal Vegetables

Special £2.00 Supplement – THE BOATHOUSE – Turkey Wellington

Homemade Yorkshire Pudding stuffed with Pate, Turkey, Sausage Stuffing and Mushroom Duxelles wrapped with Smoked Streaky Bacon – Complimented by a Cranberry Gravy

Supplement £3.50 – Grilled Sirloin Steak

Cooked to your liking – Complimented by Homemade Onion Rings, Hand cut Chips, Grilled Tomato and Mushrooms with a Red Wine and Shallot Jus

**ALL MAIN MEALS ARE SERVED WITH
Roast Potatoes, Buttery Mashed Potato, Roast Parsnips,
Root Vegetable Mash, Brussel Sprouts and our own recipe
Slow Braised Red Cabbage (Unless Stated otherwise)**

DESSERTS

Traditional Homemade Christmas Pudding

With Rum Sauce

A Choice of any Dessert from the Cabinet

(Can be reserved on arrival)

**TO BOOK A TABLE BETWEEN 5.30PM - 8.00PM FRIDAY OR SATURDAY CALL US ON
01704 822458 - STARTS FRIDAY 30TH NOV - SAT 22ND DECEMBER**

Christmas at the Boathouse Brasserie



LUNCH MENU - 3 Courses £19.95 – 2 courses £16.95

includes-Coffee/Tea and a Homemade Mince Pie
Friday the 30th November to Monday 24th December (Served from 12pm to 3.30pm)

STARTERS

(V) **Homemade Soup of the Day**
Warm Farmhouse Bread Roll

Chicken Liver and Brandy Pate
Accompanied by a Sweet Red Onion Chutney and Toasted Flutes

(v)**Cranberry Caramelised Onion and Brie Tartelette**
Served with a Beetroot Rocket Salad – Balsamic Drizzle

Prawn Timbale
*With Sundried Tomatoes, Pine nuts and Roasted Red Peppers –
tossed in a rich Marie Rose Sauce - Served with Melba Toast*

(v)**Melon Medley**
*A selection of Melon lightly drizzled with a Melon and
Raspberry Coulis with a fresh Berry Garnish*

MAIN COURSES

Traditional Oven Roasted Turkey with all the Festive Trimmings
*Homemade Sausage Stuffing, Chipolata, Roast Potatoes, Buttery Mashed Potato, Homemade
Yorkshire Pudding, Seasonal Vegetables, Gravy and Cranberry Sauce*

Slow Roasted Silverside of Beef
*Roast Potatoes, Buttery Mashed Potato, Homemade Yorkshire
Pudding, Seasonal Vegetables with a Rich Pan Gravy*

Our Famous Roast Chicken Breast
*With our own recipe Creamy Cracked Black Peppercorn Sauce – Roast Potatoes,
Buttery Mashed Potato and Seasonal Vegetables*

Oven Baked Cod Loim
*Wrapped in Smoked Back Bacon with a Zesty Beurre Blanc Sauce – Roast
Potatoes, Buttery Mashed Potato and Seasonal Vegetables*

(v) **Festive Nut Roast**
*With Gouda and Emmental Cheese bound with Lentils and Mixed Nuts with a Wild
Mushroom Gravy – Roast Potatoes, Buttery Mashed Potato and Seasonal Vegetables*

Special £2.00 Supplement - BOATHOUSE – Turkey Wellington
*Homemade Yorkshire Pudding stuffed with Pate, Turkey, Sausage Stuffing and Mushroom Duxelles wrapped with Smoked Streaky
Bacon – Complimented by a Cranberry Gravy – Roast Potatoes, Buttery Mashed Potato and Seasonal Vegetables*

BOATHOUSE SEASONAL VEGETABLES CONSIST OF
Roast Parsnips, Root Vegetable Mash, Brussel Sprouts
and our own recipe Slow Braised Red Cabbage

DESSERTS

Traditional Homemade Christmas Pudding
With Rum Sauce

A Choice of any Dessert from the Cabinet
(Can be reserved on arrival)