The Boat House Brasserie

Christmas Menu

TEL: 01704 822458

OPENING TIMES AND SERVING TIMES
CHRISTMAS MENU SERVED FROM TUES 2ND DEC - WED 24TH DEC - 12-3PM (NOT SERVED ON SUNDAYS)
CLOSED 25TH/26TH/27TH - REOPEN SUNDAY 28TH AT 9.30AM - 5PM
STAYING OPEN THROUGHOUT THE NEW YEAR - 9.30AM - 5PM EVERYDAY!!
NOW TAKING BOOKINGS FOR NEW YEARS EVE AND NEW YEARS DAY!

Special Menu

Served from Mon 2nd Dec – Tues 24th Dec – 12.00pm – 3.00pm
(Not Served on a SUNDAY)
LUNCH MENU - 2 courses £27.95 - 3 Courses £32.95
Both Options - Inclusive of a Tea/Coffee and a Homemade Mince Pie

STARTERS

Our Traditional Homemade Chicken Liver and Brandy Pate
Served with a Sweet Caramelised Red Onion Chutney and Warm Baguette

(V) Roasted Butternut Squash and Sweet Potato Soup
With Mediterranean Spiced Cous Cous – Served with a Warm Bread Roll and Butter

Warm Cantonese Duck and Orange Salad
Crispy Duck tossed with Pomegranate, Mandarin Oranges and Wild Rocket Leaf – Drizzled with a Homemade Raspberry Vinaigrette

Breaded Lemon Sole Goujons
Simply Served with our Homemade Tartare Sauce and Side Salad

(V)– Deep Fried Wedges of Brie Cheese
Accompanied by a Cranberry and Pineapple Chutney and Garnish

MAIN COURSES

Traditional Oven Roasted Turkey with all the Festive Trimmings*
Homemade Chestnut Stuffing, Chipolata, Honey Roasted Parsnips and our Pot Roast Cranberry Gravy

Home Roasted Trio of Meats*
Roast Beef, Honey Roasted Ham and Chicken Breast – Served with Sausage Stuffing and a Homemade Yorkshire Pudding

The Boathouse Fish Pie
Chunks of Cod, Salmon and King Prawns in a Creamy White Wine Sauce – Topped with a thick layer of Cheesy Mashed Potato - then Baked until Golden and Bubbly – Served with Festive Vegetables

Teriyaki Chicken and Cashew Nut SIZZLER
Tender Chicken Breast tossed with a Classic Teriyaki Sauce with Cashew Nuts - Julienne of Mixed Peppers and Onions – Served with ½ Rice- ½ Fries and a Salad Garnish

Stuffed Tenderloin of Pork Fillet*
With Black Pudding and Chestnut. Finished with our Famous Homemade Peppercorn Sauce

(V) Roasted Red Peppers*
Filled with a Homemade Nut Roast – gratinated with French Brie Cheese – Finished with a Cranberry and Pineapple Jam

* Asterix Main Dishes are Served with – THE BOATHOUSE SEASONAL VEGETABLES – Consisting of Roast and Buttery Mashed Potatoes, Roast Parsnips, Creamy Carrot and Swede Root Mash, Brussel Sprouts and our own recipe Slow Braised Red Cabbage – Unless otherwise Stated.

DESSERTS

Traditional Homemade Christmas Pudding – With Rum Sauce
A Choice of any Dessert from the Cabinet (Don't Forget – They Can be reserved on arrival)

TO BOOK A TABLE PLEASE CALL US ON 01704 822458
theboathouserufford.co.uk