

Festive Menu

Mains

Traditional Turkey Roast

Roasted free-range turkey breast, pork sage and onion stuffing wrapped in bacon, caramelised sprouts, beef dripping roasties, honey roasted carrots and parsnips, rich turkey gravy, pigs in blankets, Yorkshire pudding

Roasted Seabass

Local seabass, dill mustard pomme puree, green beans and asparagus wrapped in streaky bacon, chive and white wine sauce

Mushroom and Spinach Wellington

Mushroom and spinach in puff pastry, caramelised sprouts, pomme puree, honey roasted carrots and parsnips, red wine jus

Desserts

Festive Profiteroles

Profiteroles, Belgian chocolate, Baileys cream

Raspberry Meringue Tart

Raspberry coulis, white chocolate curl

Traditional Christmas Pudding

Baileys crème anglaise 

2 courses £25 per person

Price includes a complimentary welcome drink.

£10 deposit required per person

 Vegetarian  Vegan  Gluten Free Option Available

To book your table or find out more, please email:
events@theboathousecafe.co.uk or call us on 01752 600 560