



**THE BOATHOUSE**  
SEAFOOD RESTAURANT & BAR


# Festive Menu

## Starters


### Sun-blushed Tomato and Basil Soup

Sun-blushed tomatoes, fresh basil pesto, Hand crafted Rustic roll  

### Traditional Prawn Cocktail


North-Atlantic prawns, Marie rose, Iceberg lettuce, Avocado,  
Hand crafted Rustic roll 

### Smooth Pork and Duck Liver Port Pate

Rich duck liver and pork liver pate with port wine, Hand crafted Rustic roll,  
cranberry & red onion chutney 

## 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 

## 3 courses £35 per person

£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](mailto:events@theboathousecafe.co.uk) or call us on 01752 600 560