

The Boatside Inn
Christmas Day Lunch 2017



Tel 01434 602233



Starters

Cream of Watercress and Spinach Soup served with Crusty Roll and Butter (V)

Parma Ham & Goats Cheese Salad with Orange and Pomegranate Dressing

Roasted Tomato, Red Pepper and Basil Soup served with Crusty Roll and Butter (V)

Hot Smoked Salmon on a Chive Potato Cake, served with Beetroot Relish and Horseradish Cream

Melon, Mozzarella and Pineapple Skewer with a Basil and Mint Dressing (V)

Fish Course/Sorbet

Prawn & Lobster Thermidor – presented in a small pot with Prawns & Lobster bound in a Creamy Mustard Sauce topped with Crispy Breadcrumbs

or

Sorbet - Champagne Sorbet with Water Melon Syrup (V)

Main Course

Traditional Roast Turkey and Yorkshire Pudding served with all the Trimmings

Cannon of Lamb Wellington – Loin of Lamb en-cased in Puff Pastry served with a Redcurrant, Mint and Cognac Sauce served with all the seasonal trimmings

Roast Sirloin of Beef and Yorkshire Pudding with all the Trimmings and Homemade Horseradish Sauce

Pan Fried Halibut on Curried Celeriac and Mussel Stew served with Little Onion Bhaji's

Butternut, Walnut, Shallot & Spinach Strudel served with an Asparagus Veloute (V)

ALL MAIN COURSES ARE SERVED WITH POTATOES AND SEASONAL VEGETABLES

Dessert

Traditional Christmas Pudding with Brandy Sauce

Ice Cream Selection

Blueberry & Almond Tart served with Vanilla Crème Anglaise.

Damson & Slow Gin Fruit Trifle

£69.00 Per Adult - Children upto 11 Yrs £45.00

To book call 01434 602233 Please submit your final choices 3 weeks before Christmas Day. A £10.00 non refundable Deposit is required at the time of Booking