



Christmas Menu

Two-courses
£29

Three-courses
£35

*Enjoy Christmas lunch every day from
Friday 1st – Sunday 24th December*

STARTER

- Boat House shellfish bisque**, puffed wild rice, coriander yogurt (gfo)
ChalkStream® trout paté, sweet pickled fennel, grilled sourdough (gfo)
Confit duck bonbon, red currant & cointreau marmalade, pea shoots (gf)
Vegan feta arancini, Kunal's curry sauce, crispy curry leaves, lime (vg/gf)

MAIN

- Roasted breast of turkey**, roast potatoes, pigs in blankets, mulled wine
braised red cabbage, selection of vegetables, gravy (gf)
Maple & clove glazed smoked bacon, celeriac mash, black pudding crumb,
crispy onions, cider jus (*add lobster £10 supplement*)
Fillet of smoked haddock, warm curried tartare sauce, crispy kale,
potato terrine, poached hen's egg (gf)
Salmon en croute, garlic & herb potatoes, harissa glazed carrots,
champagne & shellfish sauce (*£5 supplement*)
Winter root vegetable wellington, roast potatoes, mulled wine braised
red cabbage, selection of vegetables, red wine gravy (vg)

DESSERT

- Dark chocolate and cherry tart**, morello cherry sorbet (vg/gf)
Gingerbread cheesecake, stem ginger, salted caramel
Pear and almond frangipane tart, pear compote, pear crisps (n)
Christmas pudding, brandy Crème Anglaise, red currants

v – vegetarian | vg – vegan | gf – gluten-free | gfo – gluten-free option | n – contains nuts

Gluten free options available upon request | There is a possibility that nuts may be found in any menu items |
Fish may contain bones | Please inform us at your earliest convenience of any dietary or allergy requirements |
A discretionary 12.5% service charge will be added to your bill

To book, call 01243 513 203 or email manager@boathousechichester.com