Boathouse Chichester Christmas Menu

Celebrate the season with a delicious two or three-course meal, served in a wonderfully festive atmosphere!

> 2 Courses £27.50

3 Courses £35

Starter

Spiced Parsnip Velouté (VG/GFA)

Crispy Parsnip Fritter, Cumin Yogurt, Coriander

Harissa-Glazed Chicken Skewers (GFA)

Yogurt & Lime Dressing, Grilled Pitta Bread, Pickled Red Cabbage

Grilled Smoked Haddock (GFA)

Rarebit Glazed, Tomato Chutney, Crispy Onions

Sweetcorn & Chestnut Fritters (VG/GF/N)

Thai Green Sauce, Pickled Chilli, Grilled Lime, Coriander

Main

Roasted Turkey Breast (GF)

Chestnut Stuffing, Pigs in Blankets, All the Trimmings

Slow-Cooked Pork Belly (GF)

Caramelised Apple, Potato Terrine, Green Peppercorn Sauce

Fillet of Black Bream (GF)

Crushed Seaweed Potatoes, Warm Tartare Sauce, Chargrilled Gem Lettuce

Whole Roasted Rainbow Trout (GF/N)

Roasted Almond & Caper Butter, Thick-Cut Chips, Tenderstem Broccoli

Roasted Onion & Nut Terrine (VG/GF/N)

Caramelised Cauliflower Purée, Salt-Baked Beetroot, Crispy Kale

Dessert

Christmas Pudding (GF/V)

Brandy Sauce

Sticky Toffee & Malt Pudding (V)

Salt Caramel Ice Cream, Beer Butterscotch Sauce

Dark Chocolate & Caramel Tartlet (V)

Dorset Sea Salt, Vanilla Ice Cream

Selection of Cheese (GFA) (£5 supplement) Smoked Dorset Red, Old Winchester Cheese, Dorset Blue Vinny, Rosary Goat's Cheese,

Grapes, Chutney, Biscuits

Shared Christmas Party Nights

Ask us about our shared Christmas party nights on selected dates. Come and join the fun with a festive three-course meal, live music and dancing!

v - vegetarian | vg - vegan | n - contains nuts | gf - gluten free | gfa - gluten free available Gluten-free and dairy-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 allergen requirements | An optional 10% service charge will be added to tables of 8 or more.

