## Boathouse Swanwick Christmas Menu

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

2 Courses £35 3 Courses £40

### Starter

Leek & Potato Velouté (VG/GFA)

Crispy Potato Fritter, Rosemary, Cream Cheese

Harissa-Glazed Chicken Skewers (GFA)

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

Citrus-Cured ChalkStream Trout (GF)

Lemongrass & Ginger Dressing, Avocado, Pickled Red Onion, Mango

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) (E5 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, DJ and dancing!

 $v-vegetarian \mid vg-vegan \mid n-contains nuts \mid gf-gluten free \mid gfa-gluten free available Gluten-free and dairy-free options available upon request | There is a possibility that nuts may be found in any menu items | Fish may contain bones | Please inform us at your earliest convenience of any dietary or allergen requirements | An optional 10% service charge will be added to tables of 8 or more.$ 

