

What's On at Boathouse Chichester

MON	TUES	WED	THURS	FRI	SAT	SUN
	01	02	03	04 Shared Christmas Party Night	05	06
<i>Festive Piano Lunchs</i> 4th & 11th December <i>Live piano music & three-course set menu</i>				10	11 Shared Christmas Party Night	12
						13
14	15	16	17 Shared Christmas Party Night	18 Shared Christmas Party Night	19	20 Meet Santa 12-4pm
21	22	23	24	25	26	27
28	29	30	31			





Two Courses £27.50 | Three Courses £35

Starters

Roasted Celeriac Velouté (VG/GFA/N)

Chestnut & Onion Bhaji, Curry Oil, Chervil

Smoked Ham Hock & Caper Terrine (GFA)

Spiced Tomato Chutney, Cornichons, Chargrilled Bread

King Prawn Skewers (GF)

Chimichurri, Pickled Chilli Butter, Grilled Lemon, Fresh Herbs

Spiced Vegetable Koftas (VG)

Mint & Cumin Yoghurt, Toasted Pitta, Sesame Seeds, Coriander

Mains

Roasted Turkey Breast (GF)

Chestnut Stuffing, Pigs in Blankets, All the Trimmings

Slow-Cooked Pork Ribeye (GF)

Pomme Purée, Braised Red Cabbage, Bourguignon Sauce

Roasted Fillet of Halibut (GF)

Dorset Clams, Thai Green Sauce, Crushed Seaweed Potatoes

Salt-Baked Beetroot Pithivier (VG)

Carrot & Cumin Purée, BBQ Hispi, Cabernet Sauvignon Dressing

Desserts

Christmas Pudding (GF/V)

Brandy Sauce

Sticky Treacle Pudding (V/N)

Black Treacle Butterscotch, Rum & Raisin Ice Cream, Walnut

70% Dark Chocolate Ganache (V)

Dorset Sea Salt, Orange Caramel, Vanilla Gelato

Selection of Local Cheeses (£5 Supplement) (GFA)

Smoked Dorset Red, Old Winchester, Dorset Blue Vinny, Rosary Goat's Cheese served with Grapes, Chutney and Biscuits

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.

Email manager@boathousechichester.com or call 01243 513 203