

The Boat House Swanwick Christmas Menu

TWO COURSES £21 (*Lunchtime only*) THREE COURSES £26

Friday 30th November – Monday 24th December

Starters

- Potted shrimp, toasted rye bread, cucumber relish
- Braised ham hock, Owton's black pudding, quail's eggs, frisée, cider vinaigrette
- Roasted garlic and cauliflower soup, toasted almonds, truffle oil (Vegan, GF)
- Soy and ginger cured salmon, horseradish crème fraîche, radish, apple, fennel (GF)
- Dorset Blue Vinny croquettes, broccoli purée

Mains

- Roast turkey wrapped in bacon, sage and chestnut stuffing, seasonal vegetables, cranberry sauce
- Seared cod, curried clam chowder (GF)
- Vegan sweet potato, squash and chestnut loaf, anise carrots, sticky red cabbage, sprout tops, mushroom stuffing (Vegan)
- Confit duck leg, red cabbage, puy lentils (GF)
- Wild mushroom risotto, Old Winchester crisps, pickled enoki, rocket (GF)
- 8oz Hampshire rump steak, house seasoned fries, dressed leaves, peppercorn sauce (£3 supplement)

Desserts

- Christmas pudding, brandy butter ice cream
- Steamed orange sponge, crème anglaise
- Chocolate and passion fruit roulade, toasted brazil nuts
- Selection of local ice creams and sorbets (GF)
- Local cheeseboard, Fudge's biscuits, chutney (*supplement £2*)

BOOK NOW 01489 885745 | WWW.THEBOATHOUSECAFE.COM

All weights are approximate before cooking | There is a possibility that traces of nuts may be found in any menu items | Fish may contain bones | Please inform a member of staff of any dietary or allergen requirements. An optional 10% service charge will be added to tables of 8 or more

Christmas Party Nights

The Boat House Swanwick will be hosting their party nights
with live entertainment until late.

Mixed group parties, from as few as two guests to as many as 30.

Three courses £26pp

Fri 14th December

Fri 21st December

Sat 22nd December

Plus, ask us
about exclusive
use hire, including
weekends