

The
BOATHOUSE
Ellesmere
Christmas Menu

TO START

SOUP OF THE DAY

Served with warm bread (vegan) (gf on request)

CHICKEN LIVER PATE

With Whiskey, Toast & onion chutney (gf on request)

LEMON HUMMUS WITH POMEGRANATE

With pickled pink onion and flatbread (vegan)

BOATHOUSE BAKED MUSHROOMS

With cream cheese, herbs and garlic, and parmesan crust

MAIN COURSES

ROAST CROWN OF TURKEY

With roast potatoes, apricot stuffing, chipolatas, gravy, and cranberry sauce

12 HOUR BRAISED BEEF BRISKET

With mushrooms, pancetta and shallots, red wine, and buttered mash (gf)

ROASTED BUTTERNUT SQUASH

With pistachio and pomegranate salsa, harissa oil and yogurt, on herbed grains (vegan)

ROAST FILLET OF SCOTTISH SALMON

With new potatoes, samphire and spinach, white wine cream sauce (gf)

DESSERTS

CHRISTMAS PUDDING

With brandy cream and clementine syrup (gf)

BOATHOUSE TRIFLE

Our classic trifle with fresh berries and sherry (nuts)

BROWN BUTTER CHOCOLATE BROWNIE

With vanilla ice cream (gf)

CHEESE PLATE

Cheddar, Brie and Stilton with grapes, celery, Christmas chutney and crackers (gf on request)

2 COURSES £24.95 per person.

MONDAY-SATURDAY 12:00PM-4:00PM.

3 COURSES £29.95 per person

PREORDER REQUIRED

www.boathouseellesmere.co.uk

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