



Christmas Day 2025

STARTER

SMOKED HAM HOCK TERRINE

celeriac remoulade, wild mustard mayo & sourdough

ROASTED CAULIFLOWER, STILTON & HONEY SOUP

truffle soldiers & baby winter herbs (vegan option available)

LOBSTER TAIL & KING PRAWN COCKTAIL

smoked maryrose sauce, confit cherry tomatoes & toasted brioche

SMOKED SAN DANIELE HAM

melon, whipped goats cheese, wild baby rocket & pickled celery

MAIN COURSE

KELLY BRONZE TURKEY

duck fat roasties, pigs in blankets, honey roasted parsnips, turkey gravy & mulled wine cabbage

VEGAN MUSHROOM WELLINGTON

olive oil roasties, agave roasted parsnips, wild mushroom gravy & mulled wine cabbage

MONKFISH WRAPPED IN PARMA HAM

Christmas spiced brown shrimp, sweetcorn chowder, crushed mustard baby jersey royals

BUTCHERS BOARD FILLET

confit shallots, roasted garlic, port gravy & chunky chips

DESSERT

CHRISTMAS PUDDING

smoked brandy toffee sauce, redcurrant, spiced crème fresh

DARK CHOCOLATE & CARAMEL TORTE

with golden berries & raspberry ripple ice cream

LIMONCELLO POACHED PEAR

served with vegan ice cream & roasted spiced oats

THE BOATYARD CHEESEBOARD

A selection of four cheeses served with crackers, fresh grapes, celery and homemade chutney



*From The Boatyard Team we wish you a very Merry Christmas!
See you in 2026!*

please ask your waiter for all allergen info