

THE BOATYARD

FESTIVE MENU

Aperitif: Laurent Perrier Champagne, Bougee Boatyard & Boatyard Refresher **all 12.50**

FOR THE TABLE

Artisan bread & butter 3 Artisan bread & olive oil & balsamic 4 Mixed Italian Olives 4

STARTERS

- Sicilian Lemon Gin Gravadlax** *1/2/3/4/10 **11**
Thinly sliced smoked salmon marinated in Sicilian lemon gin, served with caper berries, dill & mustard mayonnaise and Sicilian Carasau bread
- Soup of the Day** (Vegan) **6**
Please ask a member of staff for today's soup of the day
- Grilled Halloumi, Aubergine, Beef Tomato & Portobello Mushroom Tower (v)** *1/3/5/6/7/8/10 **8**
Grilled Halloumi cheese, Mediterranean vegetable tower rounded with a Salsa Verde dressing
- Festive Tartlet of the Day** **8**
Served on a crispy mixed leaf salad and rounded with house dressing
- Prawn & Crayfish Medley** *1/3/4/10 **12**
Icelandic prawns & crayfish in a classic Marie Rose sauce, served on a bed of baby gem lettuce
- Chicken Liver Pate** *1/3 **8**
Served with red shallots, Cranberry chutney and Mediterranean toast

MAINS

Christmas Turkey Feast *1/3/5/6/7/8/9/10/11/12	For One 20
Succulent slow roasted Norfolk Turkey with all the trimmings including crunchy roast potatoes, pigs in blankets, honey glazed parsnips, seasonal vegetables and a rich gravy	To Share 40
Chateaubriand Steak Sharing Platter *1/3/7/10	To Share 65
16oz prime cut finest fillet steak to share with bourbon whisky peppercorn sauce and served with grilled portobello mushrooms, confit of Heirloom tomatoes, watercress salad	
Aberdeen 28 day matured Sirloin Steak *1/3/7/10	23
8oz 28 day matured sirloin steak served with creamy peppercorn sauce and skin-on fries	
Grilled Salmon fillet with Salsa Verde *1/3/4/10	17
Line caught Scottish salmon with minted crushed new potatoes	
Lobster and Crab Tortiglioni *1/3/4/7/10	18
freshly prepared lobster & crab filled Tortiglioni in a creamy fennel and Pernod sauce	
Jumbo Tiger Prawns with Brown Shrimp butter sauce	25
Pan cooked Asian Tiger Prawns with a white wine, garlic and Brown Shrimp butter sauce *1/3/4/7/10	
Vegan Nut Roast (Vegan) *1/3/5/6/7/8/9/10/11/12	15
Served with crunchy roast potatoes, maple glazed parsnips, seasonal vegetables and rich gravy	
Slow braised Lamb Shank with red wine reduction *1/3/7/10	22
Marsh fed Welsh lamb braised for eight hours and served on a mound of creamy mashed potatoes and roasted vegetables	

SIDES

Medley of Festive vegetables	4
Roasted Maris Piper potatoes	4

DESSERTS

- Sticky Toffee Pudding** *1/3/7/8 **7**
Served with Madagascan vanilla ice cream and a salted caramel sauce
- Mince Pies & Mini Christmas Pudding** *1/3/7/8 **8**
Two all butter mince pies, mini Christmas pudding and a creamy Brandy sauce
- Dessert of the Day** * please ask your waitress for allergen info **7**
Please ask a member of our waiting staff for today's dessert of the day
- A platter of British & European Cheeses** **11**
Served with a selection of crackers, fresh grapes, celery & figs *1/3/9/11/12

CHRISTMAS DESSERT SPECIALS

- Donut sharing platter** *1/3/5/7/8/12 **10**
A platter of six freshly prepared sugar donuts with a generous cinnamon dusting, a trio of dipping sauces and soft vanilla Rossi ice cream
- Build your own Ice -Cream Sundae** **8**
Step One: Select your Ice Cream flavour (two flavours from below)
Vanilla
Mint Choc Chip
Rum & Raisin
Vegan Strawberry
Vegan Chocolate
Salted Caramel
Bubblegum
- Step Two: Select one topping from below**
Chocolate flake
Biscoff Crumb
Oreo Crumble
Hazelnuts
- Step Three: Select one sauce from below**
Chocolate
Strawberry
Salted Caramel
(please ask your waiter for allergen info)

Allergen codes as follows:

1 gluten/2 crustacean/3 egg/4 fish/5 peanuts/6 soybeans /7 lactose/8 nuts/9 celeriac/10 mustard/11 sesame/12 sulphur dioxide & sulphates/13 lupin/14 molluscs

Children's options available. All prices inclusive of VAT. Items subject to change

Discretionary 10% service added to your bill

