

# THE BOATYARD

## FESTIVE MENU

**Aperitif:** A glass of Laurent Perrier Champagne **13.95**

### FOR THE TABLE

Artisan bread & butter \*1/7 **4.50**  
Artisan bread & olive oil & balsamic \*1/7 **5**  
Mixed Italian olives **5**

### STARTERS

**Festive Tartlet of the Day** \*1/2/3/4/5/7/8/10 **8**

Served on crispy mixed leaf salad and rounded sweet chilli dressing

**Chicken Liver Parfait** \*1/3/8/9/10 **8**

Served with red shallots, Cranberry chutney and toasted hazelnuts

**Prawn & Crayfish Medley** \*2/4/7 **13**

Icelandic prawns and crayfish marinated in lime, chill and coriander served on a bed of shredded iceberg lettuce with pickled cucumber and dill & lime crème fraiche

**Romanesco Broccoli and Dolcelatte soup** **6.5**

Sprinkled with crumbled roasted chestnuts

**Crispy Confit of Duck Leg** \*1/3/6/8/10/11/12 **10**

Crispy shredded duck in a sticky hoisin and sesame dressing served with crispy kale and hoisin mayo

**Buffalo mozzarella Caprese Salad** \*5/7/8/10 **9**

Buffalo mozzarella with sliced beef tomatoes, grilled asparagus, toasted pine nuts topped with fresh basil pesto

**Waygu Beef Bresaola** **11**

Classic Lombardy bresaola served with artichokes, marinated wild mushrooms and salad with Parmesan basket

## MAINS

- Christmas Turkey Feast** \*1/3/5/6/7/8/9/10/11/12 **23**  
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
- Prime Tomahawk Steak** \*1/7/10 **To Share 70**  
1.8 kg Scotch 21-day aged Tomahawk steak with peppercorn sauce, grilled portobello mushrooms, beef tomato, rocket leaf salad and skin on fries
- Aberdeen 28 day matured Fillet Steak** \*1/3/7/10 **33**  
8oz 28-day matured fillet steak served with Peppercorn sauce and skin-on fries
- Grilled Fillet of Salmon** \* 4/7/10 **18**  
Served with a Tuscan bean stew and creamed Maris Piper potatoes
- Jumbo Tiger Prawns with garlic butter sauce** \*1/2/4/7 **28**  
Pan cooked Asian Tiger prawns in a white wine, garlic butter and flat leaf parsley sauce served with classic French fries
- Lobster Ravioli** **23**  
Gigante ravioli stuffed with fresh lobster meat, smoked salmon in a duo of caviar cream sauce
- Beetroot and Butternut Squash Vegan Wellington** \*1/6/10 **16**  
A crisp pastry vegetable wellington served with crunchy roast potatoes, maple glazed parsnips, seasonal vegetables and rich gravy
- Slow braised Lamb Shank with red wine reduction** \*1/7/9/10 **26**  
Marsh fed Welsh lamb braised for eight hours and served on a mound of creamy mashed potatoes, seasonal vegetables in a rich red wine jus

## SIDES

Medley of Festive vegetables 4.95    Skin-on Fries 4.75    Roasted Maris Piper potatoes 4.95

## DESSERTS

- Sticky Toffee Pudding** \*1/3/7/8 **7.5**  
Served with Madagascan vanilla ice cream and a salted caramel sauce
- Traditional Christmas Pudding & mini Mince pie**\*1/3/7/8 **7.5**  
Mini Christmas pudding with all butter mince pie and a creamy Brandy sauce
- Italian Natale Panettone Special\*** 1/3/5/6/7 **7.5**  
Boatyard's Christmas Panettone Sundaes: Warm panettone with Nutella, Rossi vanilla ice cream topped with Oreo and Biscoff crumb
- A platter of British & European Cheeses** \*1/3/9/11/12 **13.5**  
Served with a selection of crackers, fresh grapes, celery & figs

## CHRISTMAS DESSERT SPECIAL

- Donut sharing platter** \*1/3/5/7/8/12 **14**  
A platter of six freshly prepared sugar donuts with a generous cinnamon dusting, a trio of dipping sauces and soft vanilla Rossi ice cream

**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**

