

JOLLY BOATMAN *Christmas Day*

£89.95 PER PERSON

We'll welcome you with a selection of delicious Canapés & a glass of Bucks Fizz on arrival, the perfect start to your festive celebrations.

TO START

- Roasted Red Pepper & Vine Tomato Soup with Chilli & Garlic, finished with herb Croutons & fresh Coriander (ve & gf options available)
- King Prawn & Chorizo, pan-fried in Garlic Butter & served with warm Rustic Bread
 - Crispy Thai-style Spring Rolls with Sweet Chilli Sauce & a light Salad garnish
- Marinated Mixed Olives & Sundried Tomatoes served with Hummus & warm Ciabatta
- Pork and Black Pudding Scotch Egg, served with a runny yolk, presented on a bed of crispy golden Bubble & Squeak.

THE MAIN EVENT

FROM THE CARVERY

- Slow-Roasted Turkey baisted in Lemon Butter with Thyme
- Roast Topside of Beef · Honey & Mustard Glazed Gammon

All served with Pork, Apple & Sage Stuffing, Pigs in Blankets, Yorkshire Pudding, crispy goose fat Roast Potatoes, Honey Glazed Carrots & Parsnips finished with Thyme, Roasted Cauliflower in Cheese & Mustard Sauce, braised Red Cabbage with Apple & Cinnamon, buttered Sprouts finished with Maple Syrup & Chilli

FROM THE KITCHEN

- Pan-Seared Salmon & King Prawn with Sauteed Baby Potatoes, Buttered Samphire finished with Salsa Verde (gf)
- Wild Mushroom & Beetroot Wellington, served with New Potatoes, Roasted Veg & Gravy (vegan)
- Three Cheese Macaroni finished with Truffle Oil, served with Garlic Herb Ciabatta & Dressed Salad (v)
- Lamb Shoulder Slow Braised in Red Wine with Rosemary & Garlic served with Creamed Mash & Buttered Greens (gf)

TO FOLLOW

Christmas Pudding with Brandy Sauce (ve & gf options)
White Chocolate & Raspberry Cheesecake with Vanilla Ice Cream (v)
Apple Pie & Ice Cream (ve & gf)
Chocolate Orange Tart & Cream (v)
Cheeseboard Applewood, Brie & Stilton, served with Artisan Biscuits, Chutney & Grapes (v & gf options)

A LITTLE EXTRA TREAT...

Round off your Christmas feast
with a delicious mince
pie.