



Available from 8th December – 30th December







2 Course Lunch £25.95 (12-4pm) **3 Course Lunch** £29.95 (12-4pm) **3 Course Dinner** £36.95



ROASTED PARSNIP & CARROT SOUP

Served with crusty bread and butter/vegan butter (vegan)

PANKO CRUMBED HAGGIS CAKE

served with a whisky cream sauce

GOAT'S CHEESE & CRANBERRY CAKE

served with caramelised onion marmalade (v)

AVOCADO & PRAWN COCKTAIL

served with mixed leaves and wholemeal bread & butter

CHICKEN LIVER PARFAIT WITH CRANBERRY RELISH

served with crusty bread and butter



TRADITIONAL TURKEY CHRISTMAS DINNER

with all the trimmings

CHICKEN BALMORAL

Haggis stuffed chicken breast wrapped in pancetta & served with a whisky sauce, tender-stem broccoli & buttery mash

PAN FRIED SEA BASS IN A BUTTER LEMON SAUCE

served with herb mash, honey glazed carrots, and tender-stem broccoli

BRAISED FEATHER BLADE OF BEEF

in a red wine and shallot sauce served haggis bon bons, creamy mash, roast potato, and seasonal vegetables

WILD MUSHROOM & CHESTNUT PITHIVIER

served with wild mushroom gravy,

Christmas vegetables and cranberry sauce (vegan)



HOMEMADE STICKY TOFFEE PUDDING

Served with vanilla ice cream.

TRADITIONAL CRANACHAN

raspberries, whisky, cream & oats

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

TRADITIONAL CHRISTMAS PUDDING

with warm custard



(ordered in advance)

Los Romeros Sauvignon Blanc (Chile) £26.50

Don Segundo Laderas Merlot (Chile) £26.50

Prosecco (Italy) £29.50



Bucket of beers £45 10 PERONI/ CORONA/ BUD

DIETARY REQUIREMENTS

At the Boathouse we are committed to looking after the dietary requirements of all your party. We are very happy to offer gluten free, vegetarian and vegan options amongst others on an individual basis to suit the needs of guests. Please let us know of any dietary requirements and we will create a bespoke menu.



(v) These dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated preparation or cooking area for vegetarian food. If you suffer from a food allergy or intolerance, please speak to our staff about the ingredients in your meal when making your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers. Dishes may contain nut/nut derivatives. Our prices include vat at the current rate.





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