

## *Christmas Menu 2017*

### *Starters*

#### **Borscht**

Lightly spiced beetroot soup with crusty bread.

#### **Baked Camembert**

Served with red onion chutney and glazed apples and pears.

#### **Home-made Smoked Mackerel Pate**

With French toast and peppery rocket.

### *Mains*

#### **Traditional Christmas Roast Dinner**

A choice of local roast beef, turkey breast, Christmas roasted gammon ham or nut roast, served with bacon wrapped sausages, chestnut and sage stuffing, yorkshire pudding, roast potatoes, colcanon mash and a selection of local fresh vegetable and home-made gravy.

#### **Poached Eddystone Pollock**

Local caught and smoked pollock loin poached in milk served on colcannon mash with a creamy morney sauce, served with local fresh vegetables.

#### **Baked Stuffed Sweet Potato**

Whole sweet potato stuffed with red pepper and onion cous cous, served with fennel slaw and pickled beets.

### *Desserts*

#### **Traditional Christmas Pudding**

Served with a choice of brandy sauce, custard or ice cream.

#### **Warm Chocolate Brownie Sundae**

Goey chunks of home-made chocolate brownie with ice cream, cream, mini marshmallow and chocolate chips.

#### **Home-made Lemon Posset**

Creamy light lemon mouse served with a biscotti biscuit.

**£24.95 / person**

**Christmas Day £49.95 / person**

Non Refundable £10 deposit required per person.

**Please call us on: 01752 600560 or email on [info@theboathousecafe.co.uk](mailto:info@theboathousecafe.co.uk)  
to make your reservation with us!**