

Christmas Fayre Menu

Available 29/11 - 30/12

Tipples

Mulled Wine £5

Cinnamon Paloma £8.50

Mulled Cider £5

2 Courses £30, 3 Courses £37.50 Deposit of £10pp non-refundable required on reservation Price includes a complimentary glass of fizz (Mon-Thurs)

Starters

Butternut Squash & Sage Soup

toasted sourdough

Prawn Marie Rose

baby Gem, tempura prawn, chive, toasted bread

Chicken Liver and Orange Pate

brioche toast, onion marmalade & mixed leaf

Ham Hock Terrine

apple and cider chutney, cornichons, toasted sourdough & mixed leaf

Baked Camembert

walnut, celery, cornichons salad, croutes

Mains

Roast Turkey

roasted potatoes, honey roast parsnip, sausage & cranberry stuffing, pigs in blankets, oxtail gravy

Braised Feather Blade of Beef

mash, roasted carrot, parsnip crisp, bordelaise

Slow Cooked Pork Belly

apricot & sage stuffing, potato dauphinoise, Weston's cider and mustard jus

Roast Squash, Feta & Spinach Parcels

roasted new potatoes, sauteed garlic green beans, salsa Verde

Pan Fried Seabass

lemon & lilliput caper sauce, herb crushed potatoes, tender stem broccoli

All served with root vegetable crush, buttered greens, spiced red cabbage and sprouts & bacon

Desserts

Christmas Pudding

Brandy sauce, red currant, orange

Vanilla Cheesecake

Black cherry compote, white chocolate shavings

Lemon Tart

Meringue, raspberry, lemon cream

Pecan & Banana Brownie

Glazed banana, candied pecan, vanilla ice cream

Local Cheeseboard

Welsh Bomber Cheddar, Shropshire Blue, Perl Wen, Crackers & Ale Chutney (Additional £4 supplement)

Extras

6 Honey Mustard Chipolatas £6 10 Honey Mustard Chipolatas £10

Disclaimer:

Our Dishes Are Subject To Change Due To Availability
Please Email info@boathouseshrewsbury.co.uk To Book