

# CHRISTMAS FAYRE AT THE BOATMAN

NOW TAKING BOOKINGS FOR YOUR CHRISTMAS PARTY

## • APPETISERS •

Roasted Parsnip and Apple Soup with a Selection of Rustic Breads (v)

Wild Rabbit & Smoked Chicken Terrine with Caramelised Red Onion Chutney

Aubergine, Plum Tomato, Buffalo Mozzarella & Basil Parcel,  
Rocket & Sweet Balsamic Dressing (v)

Smoked Salmon, Prawn & Dill Roulade, Rocket,  
Seville Orange Segments & Beetroot Dressing

## • MAINS •

Roast Breast of Norfolk Turkey, Bacon Wrapped Chipolata, Apricot & Sage Stuffing,  
Herb Roasted Potatoes Honey Glazed Carrots & Parsnips, Sprouts & Jus

Slow Cooked Half Roasted Pheasant with Garlic & Rosemary, Savoy Cabbage with  
Cured Bacon, Herb Roasted Potatoes & Cranberry Reduction

Roasted Rump of Sussex Lamb, Herb Roasted Potatoes,  
Roasted Honey Glazed Carrots & Parsnips, Sprouts & Rosemary Jus

Grilled Fillets of Sea Bream, New Potato Cake, Pak Choi & Saffron Cream

Wild Mushroom Ravioli with Basil Cream, Peppery Rocket Leaves  
& Aged Shavings of Parmesan (v)

## • DESSERTS •

Homemade Baked Black Cherry Cheesecake with Rich Belgian Chocolate Sauce

Traditional Christmas Pudding served with Brandy Sauce

Rich Chocolate Mousse, Fresh Winter Berries & Chantilly Cream

Trio of Luxury Ice Creams

*£29.95 per person*

**3 COURSES  
FOR  
£29.95!**

(v) - suitable for vegetarians. When you order your food and drink please inform a member of staff if you have a food allergy or intolerance.  
Bookings must be made a minimum of 3 days in advance and £15 pp deposit is required. Menu choices must be advised at least 3 days before the event.  
20% VAT is included in all costs. An optional service charge of 10% will be added to your food bill.