

# CELEBRATE CHRISTMAS DAY AT THE BOATMAN

## CHRISTMAS DAY LUNCH MENU

Glass of Bucks Fizz & Canapés on arrival

### • A P P E T I S E R S •

Roasted Parsnip & Apple Soup with a Selection of Rustic Bread (v)

King Scallops, Cauliflower Puree, Crispy Pancetta & Dill Dressing

Wood Pigeon Breast, Wild Mushroom, Spinach & Redcurrant Reduction

Smoked Haddock Risotto, Free Range Poached Egg, Olive Oil & Aged Parmesan Shavings

### • M A I N S •

Blue Cheese Glazed Fillet of English Beef, Rosti Potato, Spinach & Thyme Jus

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

Rack of Sussex Lamb, Fondant Potato, Glazed Figs, Pancetta Wrapped Green Beans & Rosemary Jus

Dover Sole, New Potato Cake & Caper Butter

Wild Mushroom Linguini, Baby Spinach, Basil Pesto, Rocket & Aged Parmesan Shavings (v)

### • D E S S E R T S •

Traditional Christmas Pudding served with Brandy Sauce

Sicilian Lemon Tart, Fresh Raspberry Coulis & Vanilla Ice Cream

Rich Belgian Chocolate Mousse, Fresh Winter Berries & Chantilly Cream

Local Cheese & Biscuits with Figs, Grapes, Celery & Homemade Chutney

Coffee & Mince Pies

*£85.00 per person*

**£20 pp deposit  
is required at the  
time of booking**

(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 £20 pp deposit is required at time of booking. 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 bill.



**BOATMAN**

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