



Merry Christmas!



December 2016 Party Menu

Please select your favourite four starters, four main courses & four puddings to create your party's menu!
(Available throughout December for parties of 10 or more)

Roasted Nuts & Olives

*Duck Liver Parfait with Mulled Wine, Apple & Walnut Chutney
Veloute of Sweet Potatoes with Lardons & Truffle Croutons
Boathouse Crayfish Cocktail
Tomato & Mozzarella Salad with Pesto Dressing
Goat's Cheese Parcel, Mixed Leaves with Warm Tomato Compote
Crispy Duck with Ginger Risotto Cake, Hoi Sin Sauce
Smoked Salmon, Lemon & Horseradish Cream*

*Butter Puff Tart with Wild Mushroom Ragout, Figs & Walnuts
Fillet of Sea Bass with Shrimp & Cockle Butter
Roast Loin of Suckling Pig, Warm Apple Compote & Garlic Jus
Rump of Venison, Two Cabbages & Fig Tatin
Cornish Catch, Spinach & Butternut Mussel Stew
Breast of 'Label Anglais' Chicken with Lardons, Mushrooms & Glazed Onions
Beetroot Risotto with Crumbled Goat's Cheese*

Served with Goose Fat Roast Potatoes & Seasonal Vegetables

*Rich Dark Chocolate Tart with Christmas Cake Ice Cream
Warm Pear & Almond Tart, Armagnac Ice Cream
Vanilla Crème Brulee, Quince Parfait & Almond Tuile
Steamed Date & Walnut Pudding with Toffee Sauce
Christmas Pudding Pancakes, Cranberry Ice Cream & Rum Syrup
Selection of Farmhouse Cheeses, Chutney & Quince Jelly*

Cafetières of Coffee with Homemade Mince Pies

£39.50 per person

Want to get into the Christmas party spirit, why not add table novelties at £2.50 per person

An optional service charge will be added to tables of 10 or more guests. All gratuities are distributed between all members of staff.