



THE  
BOATHOUSE  
AN INN OF DISTINCTION

# CHRISTMAS & NEW YEAR

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# MENUS





# CHRISTMAS PARTY MENU

Honey roasted root vegetable, tomato & almond soup served with basil pesto  
(v, gf, vegan on request)

Mulled wine poached pear with Isle of Wight Blue Slipper cheese and dressed rocket (v, gf)

Wild mushroom & sweet pepper terrine with onion marmalade and locally baked crusty  
bread (v, gf on request)

Chicken liver parfait served with spiced apple chutney & Melba toast

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Traditional roast turkey served with sausage meat stuffing, pigs in blankets, roast potatoes  
and cranberry tartlet

Slow cooked rosemary and garlic marinated lamb rump with a mint gravy (gf)

Salmon, crab & spinach parcel served with a leek and tomato butter sauce

Cranberry & pistachio nut roast with a red wine & port reduction (v, gf)

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Festive hot Christmas pudding served with brandy cream and candied orange zest

White chocolate bavarois with stollen crumb

Winter berry cheesecake with clotted cream

Salted caramel & hazelnut yule log

**2 courses £22.95 ~ 3 courses £27.95**

**TABLE RESERVATIONS: 01983 810616**

[www.theboathouseiow.co.uk](http://www.theboathouseiow.co.uk)





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## CHRISTMAS DAY MENU

On arrival - A glass of buck's fizz or warm mulled wine

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Honey roasted root vegetable, tomato & almond soup served with basil pesto  
(v, gf, vegan on request)

Beetroot cured salmon with Isle of Wight soft cheese and horseradish crème fraiche (gf)

Mulled wine poached pear with Isle of Wight Blue Slipper cheese and dressed rocket (v, gf)

Wild mushroom and sweet pepper terrine with a truffle oil dressing and locally baked crusty  
bread (v, gf bread available)

Goats cheese and apple semi fredo with pecans and beetroot (v, gf)

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To follow - lemon zested bombe

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Traditional roast turkey served with sausage meat stuffing, pigs in blankets,  
roast potatoes and cranberry tartlet

Pan seared fillet of beef with a mushroom and Maderia cream with fondant swede

Salmon, crab and spinach parcel served with buttered spinach and seafood bisque

Cranberry and pistachio nut roast with a red wine and port reduction (v, gf)

Pan fried halibut supreme with a truffle oil glazed duchesse potato and herb cream

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Festive hot Christmas pudding served with brandy cream and candied orange zest

White chocolate & amaretti bavaois with stollen crumb

Christmas spiced shortbread based cheesecake served with dark chocolate tuille (gf)

Baileys Chantilly cream and salted caramel yule log with a winter berry and hazelnut glaze

A selection of Isle of Wight cheese with biscuits, grapes and chutney

**£65.95 & £29.95 for under 13's**

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NEW YEAR'S EVE CELEBRATIONS!

# Peaky Blinders 1920's

'BRING YOUR HOUSE PARTY  
TO OUR HOUSE PARTY'

If you are planning a New Year's Eve get together with friends this year, why not spend some or all of your evening with us at The Boathouse?

You and your friends could get your party started with us and join us for our 6pm – 7pm happy hour with 20% off selected drinks and free nibbles.

Or start your party at home and come to us later for our second happy hour between 10pm-11pm with our DJ to get you dancing until 1am!

Of course we would love you to be with us for the whole evening and bring your party to us in 1920's Peaky Blinders inspired fancy dress, with a free glass of fizz for dressing up and prizes for the best costumes.

## NO TICKET OR ENTRANCE FEE

There is no ticket to buy or entrance fee to pay, just come along for a great night!  
We will be open for dining with our full menu range available for bookings between 6pm and 9pm.

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