



THE
BOATHOUSE
AN INN OF DISTINCTION

CHRISTMAS & NEW YEAR



MENUS





CHRISTMAS PARTY MENU

Caramelised Isle of Wight mushroom and chestnut soup with locally baked crusty bread
(vegetarian, gluten free bread available on request)

Confit of duck and toasted pistachio terrine with a sour cherry jam (gluten free)

Tartlet filled with confit Isle of Wight garlic, goat's cheese and
sweet red onion marmalade (vegetarian)

~

Traditional roast turkey with smoked bacon wrapped pigs in blankets, chestnut stuffing,
cranberry tartlet, seasonal vegetables, roast potatoes and turkey gravy

Pan roasted hake supreme, sweet potato fondant and a saffron beurre blanc (gluten free)

Baby beetroot and sweet red onion tarte tatin with a rich roasted concasse
of Isle of Wight tomatoes (vegetarian)

~

Christmas pudding with caramelised orange zest and homemade brandy sauce

Light white chocolate and toasted almond tiramisu

A selection of Isle of Wight cheeses served with celery, grapes, crackers and
our homemade sweet chilli jam (gluten free crackers available on request)

2 courses £20.95 ~ 3 courses £24.95

TABLE RESERVATIONS: 01983 810616

www.theboathouseiow.co.uk



THE
BOATHOUSE
AN INN OF DISTINCTION

CHRISTMAS DAY MENU

Amuse Bouche

Braised ham hock bon-bon with a piccalilli gel

~

Caramelised Isle of Wight mushroom and chestnut soup with locally baked crusty bread (vegetarian, gluten free bread available on request)
Confit duck and toasted pistachio terrine with a sour cherry jam (gluten free)
Lightly smoked salmon and salmon roe soufflé with celeriac and apple remoulade
Homemade tartlet filled with confit Isle of Wight garlic, goat's cheese and a sweet red onion marmalade (vegetarian)

~

Traditional roast turkey with smoked bacon wrapped pigs in blankets, chestnut stuffing, cranberry tartlet, roast potatoes, seasonal vegetable and turkey gravy
Isle of Wight fillet of beef wellington with creamed pomme puree, purple sprouting broccoli and a red wine demi-glace sauce
Pan roasted hake supreme, sweet potato fondant and a saffron beurre blanc (gluten free)
Baby beetroot and sweet red onion tarte tatin with a rich roasted concasse of loW tomatoes (v)

~

Homemade cucumber and mint sorbet

~

Christmas pudding with caramelised orange zest and our own brandy sauce
Light white chocolate and toasted almond tiramisu
Rich double chocolate torte with oozing salted caramel
A selection of Isle of Wight cheeses served with celery, grapes, crackers and our homemade sweet chilli jam (gluten free crackers available on request)

£67.95 & £31.95 for under 13's

TABLE RESERVATIONS: 01983 810616

www.theboathouseiow.co.uk



NEW YEAR'S EVE CELEBRATIONS!

BUGSY MALONE

'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 with music to get you dancing until 10pm!

Of course we would love you to be with us for the whole evening and bring your party to us in Buggy Malone 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.

Please ask a member of staff for more details

RESERVATIONS: THE BOATHOUSE 01983 810616



WELCOME TO INNS OF DISTINCTION

Award winning inns offering quality dining and accommodation
in a pub environment.

www.innsfordistinction.co.uk

