



DISCOVER CHRISTMAS

# Festive Menu

AT THE *Boat House*

24th November 2024 till 30th December 2024

Excludes Christmas day\*, Boxing day & New Years Eve  
\*Please ask for a Christmas Day Menu

**FROM JUST £27.95 PP**

Treat your loved ones to our 3 course set menu or 3 courses with a glass of Prosecco. The choice is yours...

**THE MORE THE MERRIER!**

At the Boat House, we can cater to parties of all sizes! For large group bookings please speak to a member of our team.

**BOOK NOW BY CALLING - 01634 719949**



# Our Festive Menu

2 COURSES FOR £27.95 | 3 COURSES FOR £31.95  
3 COURSES & A GLASS OF PROSECCO FOR £35.95

## STARTERS

### Wild Mushroom Soup (V)

Garnished with cream, chopped chives and served with a bread roll.

### Argentinean King Prawns (GF)

King prawns coated in a crisp gluten-free breadcrumb served with a tangy sweet chilli dip.

### Velvet Houmous with Olive Oil (VE)

Our smooth houmous with lemon juice, extra virgin olive oil and garlic, served with pita bread and olives.

### Crayfish Cocktail

Fresh crayfish on baby gem lettuce, cherry tomatoes and cocktail sauce.

### Burrata Bocconcini (V)

An Italian buffalo milk cheese encased in a solid buffalo mozzarella outer shell with a soft, creamy center, served with cherry tomatoes, rocket, and a balsamic vinegar dressing.

## MAIN COURSES

### Festive Turkey Dinner

Served with crispy roast potatoes, Yorkshire pudding, sage & onion stuffing, pigs in blankets, roasted parsnips, carrots, broccoli, buttery swede mash, peas, Brussels sprouts and gravy. *(gluten free option available)*

### Salmon en Croûte

Salmon in a creamy cheese and spinach sauce encased in puff pastry, served with broccoli, peas, carrots & roast potatoes and a jug of mornay sauce.

### Cumin Butternut Squash & Lentil Wellington (VE)

Served with crispy roast potatoes, carrots, broccoli, Brussels sprouts and gravy.

### Slow Cooked Lamb Hind (GF)

Lamb hind shanks marinated lightly with mint & rosemary. Served with creamy garlic mash, green vegetables and our succulent gravy.

### Bah Hum-Burger

6oz beef burger topped with grilled back bacon, French brie cheese, two pigs in blankets smokey BBQ sauce in a toasted brioche bun with fries & festive coleslaw.

## DESSERT

### Boozy Christmas Pudding (GF) (V)

Traditional Christmas pudding made with almonds, laced with rum, sherry & brandy, topped with brandy cream.

### Italian Chocolate Fondant (V)

Italian rich dark chocolate pudding with a soft and gooey chocolate centre.

### Banoffee Cheesecake (GF) (V)

Banana-flavored cheesecake on a gluten-free biscuit base, edged with toffee sauce, topped with toffee sauce & chocolate honeycomb pieces.

### Stickey Toffee Pudding (GF) (V)

Date & toffee flavoured gluten free sponge with a sticky toffee sauce & custard

### Vegan Chocolate Truffle Torte (VE) (GF)

Gluten free & vegan torte with a chocolate biscuit base, topped with a Belgian chocolate truffle mousse.

DISCOVER CHRISTMAS

CELEBRATE WITH US

# Christmas Day

WEDNESDAY 25TH DECEMBER

We are excited to announce we are open on Christmas Day.

We have a fantastic Christmas day menu for all the family to enjoy. Join us for a celebration expertly done, in the company of loved ones with luxurious dishes and drinks.

Please speak to a member of our team if you are looking to book a table on Christmas day.

Please fill out this pre-order form and return it to us. We require 72 hours notice before the date. A non-refundable deposit of £5 per person is required.

\*Please note that this menu will not be available on Christmas Day, Boxing Day, New Year's Eve or New Year's Day. Please ask at the bar for opening times over the festive period.

Date & time of party: ..... /..... /2024 at: .....

Number of people:.....

Booked by (name):.....

Telephone:.....

Email:.....

Please keep me informed about future offers and special events

THE BOAT HOUSE  
8 Canal Rd, Strood, Kent ME2 4DR  
Tel: 01634 719 949  
Email: info@theboat-house.co.uk

## PLEASE PUT THE NUMBER OF OPTIONS REQUIRED

\*for larger bookings please ask for a larger booking form

- |                        |                          |                       |                          |                         |                          |
|------------------------|--------------------------|-----------------------|--------------------------|-------------------------|--------------------------|
| Wild mushroom soup     | <input type="checkbox"/> | Festive Turkey Dinner | <input type="checkbox"/> | Boozy Christmas Pud     | <input type="checkbox"/> |
| Argentine King Prawns  | <input type="checkbox"/> | Salmon en Croûte      | <input type="checkbox"/> | Banoffee Cheesecake     | <input type="checkbox"/> |
| Houmous with Olive Oil | <input type="checkbox"/> | Squash Wellington     | <input type="checkbox"/> | Chocolate Fondant       | <input type="checkbox"/> |
| Crayfish Cocktail      | <input type="checkbox"/> | Slow Cooked Lamb Hind | <input type="checkbox"/> | Sticky Toffee Pudding   | <input type="checkbox"/> |
| Burrata Mozzarella     | <input type="checkbox"/> | Bah Hum-Burger        | <input type="checkbox"/> | Chocolate Truffle Torte | <input type="checkbox"/> |

# discover *Christmas*

Merry Christmas from Luke, Danny &  
all of the team here at  
at  
*The Boat House*



## *Complimentary*

### *Coffee & Mince Pies*

*Short crust pastry cases with a mincemeat filling, topped with a star shaped pastry lid with a sweet dusting, and they're on the house!*



## *Drink Special*

### *Mulled Wine*

*The sweet but subtle aroma of cinnamon, apple and cloves in our mulled wine is best appreciated warm with a slice of orange. Pure festive indulgence in a glass!*



£6