

THE
Boat House

CELEBRATE THE MAGIC OF CHRISTMAS

FESTIVE MENU

**EXCLUDES CHRISTMAS DAY &
BOXING DAY*

*PLEASE ASK FOR A
*CHRISTMAS DAY
MENU*

24th November 2026 till 30th December 2026

FROM JUST £25.95 PP

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.

THE FESTIVE MENU

STARTERS

WILD MUSHROOM SOUP

A smooth and creamy mushroom soup, full of earthy flavour and served with warm crusty bread and butter. **Ask for gluten-free bread if preferred.*

DUCK COGNAC PÂTÉ

A smooth duck and pork pâté delicately infused with orange and Cognac, served with caramelised onion chutney and toasted bread. **Ask for gluten-free bread if preferred.*

SHAWARMA & CAULIFLOWER CROQUETTES

Golden, spiced chickpea and cauliflower croquettes served with a sweet mango chutney.

STICKY HOISIN CHICKEN WINGS

Tender chicken wings coated in a rich, sticky hoisin glaze, finished with toasted sesame seeds and served with crisp cucumber.

KING PRAWN COCKTAIL

Fresh king prawns on baby gem lettuce, cherry tomatoes and cocktail sauce, served with toasted bread. **Ask for gluten-free bread if preferred.*

MAINS

FESTIVE TURKEY DINNER

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

ROASTED BUTTERNUT SQUASH TART TATIN

A caramelised butternut squash and pearl onion tart tatin served with crispy roast potatoes, seasonal vegetables, vegan sage stuffing and rich vegan gravy.

30-DAY AGED ROAST BEEF

Topside of beef, served with crispy roast potatoes, Yorkshire pudding, sage & onion stuffing, pigs in blankets, seasonal vegetables and rich beef gravy. Gluten-free option available.

THE JINGLE BURGER

6oz beef burger with sage & onion stuffing, smoky Korean BBQ sauce, melted Monterey Jack cheese, & topped with pigs in blankets in a toasted brioche bun with fries & coleslaw.

SMOKED HADDOCK & SALMON MELTING CHEESE FISHCAKES

Golden smoked haddock, salmon and spinach fishcakes with a melting mature Cheddar cheese centre, served with crispy fries, tartare sauce and a fresh salad garnish.

DESSERTS

BOOZY CHRISTMAS PUDDING

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

RASPBERRY & GIN CHEESECAKE

A smooth and creamy vegan raspberry & gin cheesecake on a gluten-free biscuit base, finished with a drizzle of raspberry coulis.

KEY LIME PIE

Tangy lime filling on a buttery ginger pastry base, finished with a lightly toasted mallow meringue.

ULTIMATE CHOCOLATE FUDGE CAKE

Layers of rich chocolate buttermilk sponge and chocolate buttercream, finished with white chocolate fudge icing, chocolate brownie pieces, white chocolate and a drizzle of chocolate sauce.

MANGO SORBET

A light and refreshing mango sorbet, bursting with sweet tropical flavours.



KIDS SET MENU

2 COURSES FOR JUST £15.95

Under 12 years only

Mains

Festive Turkey Dinner
Spaghetti Carbonara
Vixen Burger & Chips (VE)

Desserts

Chocolate Fudge Cake (V)
Cookies & Cream Cheesecake (V)
Strawberry Gateau (V)



Christmas Day

THURSDAY 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 inform us of any allergies or dietary requirements at **least 48 hours** before your booking so we can prepare and accommodate your needs safely. While every effort is made to prevent cross-contamination, our food is prepared in kitchens that handle a wide range of ingredients, and we therefore cannot guarantee that any dish is completely free from allergens.

Starters

Wild Mushroom Soup ☐

Duck Pâté ☐

King Prawn Cocktail ☐

Cauliflower Croquettes ☐

Hoisin Chicken Wings ☐

Mains

Festive Turkey Dinner & trimmings ☐

30-Day Aged Roast Beef ☐

Butternut Squash Tart Tatin ☐

Smoked Haddock & Salmon Fishcakes ☐

Jingle Burger ☐

Desserts

Boozy Christmas Pudding ☐

Raspberry Cheesecake ☐

Key Lime Pie ☐

Chocolate Fudge Cake ☐

Mango Sorbet ☐

Kids Mains

Festive Turkey Dinner (Kids) ☐

Spaghetti Carbonara ☐

Vixen Burger & Chips ☐

Kids Desserts

Chocolate Fudge Cake ☐

Cookies & Cream Cheesecake ☐

Strawberry Gateau ☐

Christmas Pre-Order Form

Please fill out this pre-order form and return it to us.

We require 1 WEEK' notice before the date. A non-refundable deposit of £5 per person is required.

Please note:

If any members of your party are unable to attend, we kindly ask that you inform us at least 24 hours in advance.

Cancellations made after this time will be subject to full payment, as ingredients and preparation will already be underway.

Date & time of party: / / 2026 at:

Number of people:

Booked by (name):

Telephone:

Email:

