

CHRISTMAS at THE BOATHOUSE

FESTIVE SET MENU
THREE COURSES FROM £60

Available from 26th November - 24th
December 2024

Book by 31st October to receive a
complimentary drink

The Boathouse Cafe, Millbrook, Guildford, Surrey, GU1 3XJ, 01483 901555,
hello@theboathousecafeguildford.co.uk
www.theboathousecafeguildford.co.uk

FESTIVE SET MENU

Select one dish from each course: £60 per person

STARTER

Confit Duck Breast Terrine, Pickled Mushrooms,
Micro Watercress, Cranberry Sauce, Sourdough

Grilled Salmon, Horseradish Cream Cauliflower, Trio of Beetroots, Raspberry &
Balsamic Puree

Caramelised Mushroom Tart with Truffle Oil,
Sage, Blue Cheese & Poached Leeks

Pumpkin Soup, Aged Parmesan, Douglas Fir Oil,
Pumpkin Seed Praline

MAIN COURSE

Turkey, Baby Carrots, Parsnip Puree, Glazed Brussels Sprouts, Potato Fondant, Pan
Jus

Venison Wellington, Pomme Puree, Forest Fruits Chutney, Jus, Kale & Swiss Chard
(£5 supplement)

Pan fried Monkfish with Sage, Cranberry & Pine Nut Stuffing, Orange & Thyme
Dressing, Fondant Potato, Brussels Sprouts & Roasted Chestnuts (£5 supplement)

Wild Mushroom Ravioli, Truffle Mascarpone Sauce,
Basil Oil, Parmesan Sand, Herb Crumb, Micro Basil

SIDES

Add extra portions for the table: potato fondant, potato purée,
or mixed festive vegetables. £4 each.

PUDDING

Christmas Pudding, Brandy sauce

Chocolate Torte, White Chocolate Ice Cream, Mulled Berries

Basque Cheesecake topped with Pistachio Praline

Mulled Winter Fruits with Vanilla Ice Cream, Cinnamon Chantilly Cream

COFFEE & CHRISTMAS TRUFFLES



BOOK HERE

Please inform us of any dietary requirements, and we will do our best to provide suitable alternatives.

If you have any allergies, please speak with our team about the ingredients in our dishes and request our allergens menu to ensure your comfort and safety.