

THE
BOATHOUSE
SHREWSBURY
CHRISTMAS FAYRE MENU

Tipples

Poinsettia £8.50

Mulled Wine £5.50

Mulled Cider £5.50

Starters

Parsnip Soup(Ve)

Curry Oil, Toasted sourdough

Ham Hock Terrine

Apple & Cider Chutney, Cornichons, Toasted Sourdough & Mixed Leaf

Gorgonzola Brulee

Cornichons, Salted Crackers, Spiced Cranberry Chutney

Halloumi, Apple & Cranberry Salad

Halloumi, Quinoa, Pecans, Kale, Lemon honey & Mustard Dressing

Salmon Tartare

Salmon, Smoked Salmon, Shallots, Cornichons, Mustard, Chives, Toasted Sourdough

Mains

Roast Turkey

roasted potatoes, honeyed parsnip, sausage & cranberry stuffing, pigs in blankets, turkey gravy

Braised Feather Blade of Beef

mash, roasted carrot, parsnip crisp, bordelaise

Slow Roasted Pork Belly

Apriocot & Sage Stuffing, Potato Dauphinoise, Cider & Mustard Jus

Grilled Salmon

Crushed New Potatoes, Hollandaise, Chives

Swede & Cranberry Tagine

Swede, Cranberries, Apricots, Chestnuts, Jewelled Cous Cous, Garam Masala Yogurt

All served with root vegetable crush, buttered greens, spiced red cabbage sprouts & bacon, roasted chestnuts

6 Honey Mustard Chipolatas £6.50

10 Honey Mustard Chipolatas £10.50

Desserts

Christmas Pudding

Brandy sauce, red currant, orange

Lotus Biscoff Cheesecake (Ve)

Warm Caramel Sauce, Honeycomb ice cream

Banoffee Pie

Bruleed Banana, Vanilla Ice Cream

Sticky Toffee Pudding (Ve, GF)

Butterscotch Sauce, Vanilla Ice Cream

Local Cheeseboard

Welsh Bomber Cheddar, Shropshire Blue, Perl Wen, Crackers & Ale Chutney
(Additional £4 supplement)

2 Courses £37.50

3 Courses £42

Terms

£10pp non-refundable deposit required on reservation.

Available 29th November - 30th December.

Prices include a complimentary glass of fizz (Mon-Thurs) Our dishes are subject to change and availability. To book, please email info@boathouseshrewsbury.co.uk

