



**Christmas Day Menu at the Boathouse
Monday 25th December 2017 12pm-3pm**

Courgette, rosemary and brie soup

Crusty sourdough roll & flavoured butter

Tempura battered king prawns

Cucumber, onion & tomato sweet chili salad

Selection of flavoured sourdough breads (Ve)

Homemade tapenade, humus, roasted beetroot, balsamic glaze



Roast Welsh Turkey

With all the festive trimmings

Roasted Gressingham duck breast

Stir fry crispy birds nest noodles, orange & cranberry coulis

Roast sirloin of Welsh beef

Yorkshire and seasonal veg from our garden

Chirk trout

Stuffed with fennel, dill and homegrown leeks, cream and almond sauce

Roasted festive spiced marrow (Ve)

Encasing marinated winter veg, Drambuie and tomato salsa (add Perl Wen cheese if required)

Haggis (Ve)

Neeps and tatties with a whiskey sauce



Individual christmas pud

Homemade brandy sauce or cream

Homemade white chocolate and Baileys cheesecake

Cream, ice cream, vegan ice cream or custard

Seasonal fruit salad (Ve)

Served in whiskey and demerara infuse roasted pineapple

Festive finest Welsh cheesboard (£5 supplement)



£49.95 with coffee and petit fours

Our extensive range of spirits and liqueurs are also available