

Christmas at The Boathouse

Two courses 16.95. Three courses 19.95 served November 20th to December 30th
(excluding Christmas day & Boxing day)

To Start

Soup of the Day crusty bread and salt Butter

Breaded Goats Cheese stuffed with cranberry & served on leaves.

Chicken Liver Pate served with red onion chutney, toast and a salad garnish.

Portobello Mushroom with a leek, walnut & spinach stuffing served with a tomato and basil sauce

Smoked Mackerel served on a warm crusty ciabatta with a lemon & caper butter

Mains

Finest Welsh Roasted Turkey or Beef served with homemade stuffing, roast potatoes, seasonable vegetables and chefs homemade gravy

Porkchop on the bone with sage and onion mash accompanied by a cider sauce

Welsh Rump Steak cooked to your liking, served with rustic Chips, grilled tomato & mushroom (£4 supplement)

Roasted Aubergene half stuffed with Mediterranean cous cous topped with goats cheese and a tomato and basil sauce

Grilled Whole Chirk Trout, served with crushed new potatoes and a lemon caper and dill sauce

To Finish

Christmas Pudding and brandy sauce

Banana and Sultana Bread & Butter Pudding served with hot custard

Homemade Traditional Sherry Trifle

Hot Belgian Waffle topped with vanilla ice cream and sticky toffee or chocolate sauce

Glitter Chocolate Fudge cake served warm with fresh cream

Welsh Cheese board 5 welsh cheeses served with chutney grapes and crackers. (£2 supplement.)

Bookings Essential 🌟 Merry Christmas.