

The background of the entire page is a photograph of a boat's interior, showing a steering wheel and various controls. This image is overlaid with a dark, semi-transparent honeycomb pattern. A large, light-colored triangle is centered on the page, containing the main title.

The Boat House

BLACK TIE BALL
MENU

The Boat House

BLACK TIE BALL MENU

Adults
£55.00

STARTERS

**SMOKED SALMON, LOBSTER
& CHIVE ROULADE**
dill cream cheese, keta caviar

**ROAST SWEET POTATO
& CORIANDER SOUP**
Wensleydale bonbon, white truffle
VE*

MAINS

DUO OF STAFFORDSHIRE BEEF
beef fillet (served pink),
Bourguignon croquette

DUO OF CRISPY PARCELS
butternut squash & shallot,
wild mushroom & tarragon
VE*

served with dauphinoise potato, sugar snap peas, Chantaney carrots, port reduction

DESSERTS

**GLAZED LEMON TART
& GRIOTTINE CHERRIES**
pistachio nut laced mascarpone

RICH DARK CHOCOLATE DELICE
salted caramel, hazelnut brittle

Tea, coffee & petit fours

ALLERGENS

Please advise your server about any allergens or special dietary requirements

V VEGETARIAN VE VEGAN VE* ADAPTABLE TO VEGAN
PLEASE SEE OUR SEPARATE GLUTEN FREE MENU

PLEASE ADVISE OUR STAFF OF ALL YOUR ALLERGIES, INTOLERANCES & SPECIAL DIETARY REQUIREMENTS FOR EACH COURSE YOU ORDER

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT, WHERE GLUTEN, EGGS, FISH, PEANUTS, SOYBEANS, MILK, NUTS, MUSTARD, SESAME, LUPIN, CELERY, SULPHITES, MOLLUSCS & CRUSTACEANS ARE PRESENT