



# *The Boat House*

---

NEW YEARS EVE  
**MENU**

---

# The Boat House

## NEW YEARS EVE MENU

Adults  
£85.00

### 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