

THE
BOATHOUSE
ELLESMERE

Festive Menu

30TH NOVEMBER – 24TH DECEMBER 2026

PRE-ORDER REQUIRED FOR GROUPS OF 8 OR MORE

STARTERS

BUTTERNUT SQUASH SOUP

Served with warm bread & topped with crispy pancetta · (gf, v & ve available)

HAM HOCK TERRINE

Pressed terrine of slow cooked ham hock with mustard & honey, served with piccalilli · (gfa)

PRAWN COCKTAIL

Juicy prawns in a classic Marie Rose sauce, served with baby gem lettuce & sliced brown bread · (gfa)

CREAMY GARLIC MUSHROOMS

Mushrooms marinated in wine, served with creamy garlic sauce & bread · (v) (gfa)

MAINS

TRADITIONAL ROAST TURKEY

Roast turkey, roast potatoes, seasonal vegetables, pigs in blankets, stuffing & rich gravy · (gfa)

LAMB SHANK (£2.00 SUPPLEMENT)

Slow-cooked lamb shank. A melt-in-the-mouth classic. Served with mashed potato, seasonal vegetables & rosemary gravy

SALMON FILLET

Served with seasonal vegetables, mashed potato, English peas, pancetta & white wine butter sauce · (gf)

VEGETARIAN FILO PARCEL

Butternut squash and lentils wrapped in filo pastry, topped with cumin seeds. Served with cranberry infused gravy · (ve available)

DESSERTS

CHRISTMAS PUDDING

With orange syrup & brandy cream · (v) (gf)

FESTIVE TRIFLE

With mulled berries, panettone, vanilla custard, whipped cream & shortbread crumb

CHRISTMAS PAVLOVA

With cranberries, orange & spiced nuts · (gf)

DARK CHOCOLATE TRUFFLE TORTE

With black cherry compote & pouring cream · (gf)

2 COURSES £28.95 | 3 COURSES £32.95

THE BOATHOUSE, ELLESMERE

— GOOD FOOD ~ GREAT COMPANY ~ A MORE BEAUTIFUL SEASON —