



Christmas Menu 2025

STARTERS

Roast winter root vegetable soup spiced with cumin, coriander oil and pumpkin seed served with warm bread (VE & gfa)

Chicken liver and port pate served with festive chutney and warm toasted bread (gfa)

Winter spiced roast pear, walnut and cranberry salad served with rocket dressed with a sherry vinegar dressing (VE & gfa)

Smoked salmon and tiger prawns served with dill pickled cucumber, pink onions, capers and crème fraîche (gfa)

Red pepper hummus topped with sun blushed tomatoes and pistachios served with flatbread. (VE & gfa)

MAIN COURSES

Roast crown of turkey served with all the traditional accompaniments, roast potatoes and roast turkey gravy.

Fillet of Scottish salmon served with clams, mussels, new potatoes and spinach with a roast pepper sauce (gfa)

Braised beef brisket bordelaise served with grain mustard mash, roast shallots, pancetta and chives. (gfa)

Mixed mushrooms with tarragon, toasted chestnuts and cranberries wrapped in vegan puff pastry served with traditional accompaniments, roast potatoes and vegan gravy (VE, NGCI & nuts present)

All main courses served with seasonal vegetables.

DESSERTS

Christmas pudding served with whipped brandy cream and clementine syrup (NGCI)

Whiskey and raspberry trifle served with toasted nuts, flaked almonds and shortbread. (nuts)

Chocolate orange and cranberry brownie served with whipped eggnog cream. (v & NGCI)

Cheddar, Brie and Stilton served with grapes, crackers and oatcakes (gfa)

2 COURSES £26.95 per person 3 COURSES £34.95 per person Pre order required Available throughout day from 12pm.

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