

The Boatside Inn

Christmas Fayre 2017



Tel 01434 602233



Starters

Spiced Carrot, Parsnip and Coriander Soup – A tasty soup with a little surprise of Curried Spice, served with Crusty Bread and Butter **(V)**

Minestrone Soup – A Nice Chunky Italian Soup made with Vegetables, Beef, Bacon, Tomato and Pasta served with Crusty Bread and Butter

Game Terrine – A terrine topped with a Cranberry & Bramble Compote served with Crusty Sour Dough Bread and Butter

Arbroath Smokie Fishcake – A Smoked Haddock fishcake with a Hollandaise Sauce served with a Watercress Salad

Pickled Forest Mushrooms & Goats Cheese Salad with a Parsley and Walnut Pesto **(V)**

Main Course

Traditional Roast Northumbrian Turkey with all the Seasonal Trimmings

8oz Rump Steak topped with a Béarnaise Butter and Watercress Salad served with oven roasted Cherry Tomatoes and French Fries

Slow Cooked Belly Pork served with Creamed Mashed Potatoes, Buttered Cabbage and a Cider and Sage Gravy

Fillet of Plaice Paupiettes – Sliced and Rolled Fillets of Plaice with a Spinach, Caper and Lemon Sauce served with Baby Potatoes and Seasonal Vegetables

Butternut, Leek and Spring Onion Risotto with Blue Cheese Bon Bons and Rocket Leaves. **(V)**

Desserts

Traditional Christmas Pudding served with Brandy Sauce

Ice Cream Selection

Sticky Toffee Pudding served with Toffee Sauce and Ice Cream

Winter Fruit Crumble served with Custard

Raspberry & White Chocolate Cookie Cheesecake served with Cream

Cheese and Biscuits served with Fruit and Chutney **(£3.00 supplement)**

Two Courses £17.95 - Three Courses £21.95

Available from Monday 20th November 2017 until Saturday 23rd December 2017

Lunchtimes and Evenings this menu not available on a Sunday to book

call 01434 602233 - £5.00 per head deposit is payable on booking