

The Boshaw Trout Christmas Menu

1st December - 24th December

2 courses £28.95 Adult 3 courses £32.95

£14.95 Child £16.95

STARTERS

Chefs soup of the day with warm bread and butter- GFA / DFA / VGA

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Fried Breaded Brie with cranberry and side salad

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Chicken liver and orange pate with chutney, melba toast and side salad - GFA

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Creamy Stilton & Garlic Mushrooms with warm toasted bread - GFA/DFA

MAINS

Roast Turkey - GFA / DFA

served with traditional trimmings of roast potatoes, mash potatoes, pigs in blankets, carrot and Swede mash, roasted parsnips, buttered greens, stuffing and a Yorkshire pudding

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Slow Braised Lamb Shank - NCGI

served with festive bubble and squeak and roasted baby carrots and parsnips

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Vegetarian Wellington Roast of the day - V/VGA/DFA

served with traditional trimmings of roast potatoes, mash potatoes, pigs in blankets, carrot and Swede mash, roasted parsnips and buttered greens and a Yorkshire pudding

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Butter Nut Squash and Walnut Risotto - DFA / VA / VGA

served with parmesan crisps

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Pan Fried Seabream - NCGI/ DFA

served with garlic and herb crushed potatoes and buttered greens

DESSERTS

Christmas pudding with brandy sauce or custard - GFA

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Boshaw boozy orange cheesecake with vanilla ice cream

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White chocolate creme brûlée with mulled berry compote - GFA

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Sticky toffee pudding with toffee sauce, ice cream or custard - GFA / DFA / VGA

A £10 deposit per person is required when booking

A pre order is also required at least 48 hours in advance of your booking for parties of 8+ please book online or call us on 01484 629208