THE BOAT INN

Christmas Fayre Menu

2 COURSES £21.95 | 3 COURSES £25.95

Festive Starters

Roast Pepper & Tomato Soup (V) *a rich, comforting winter soup infused with garlic and herbs, served with a warm artisan bread roll.*

Breaded Brie Wedges (V) *golden, crispy-fried Brie wedges served with a vibrant cranberry sauce and dressed winter leaves.*

Lightly Dusted Calamari *tender, crispy calamari rings lightly dusted and fried to golden perfection, served with a zesty garlic aioli.*

Ham Hock & Pea Terrine *a rustic, slow-cooked ham hock terrine served with caramelized onion chutney and toasted rustic bread.*

Vegetable Terrine (VG) *a beautiful, colourful mosaic of pressed winter vegetables served with a crisp seasonal side salad.*

Mains

All roasts are accompanied with Crispy Roast Potatoes, Creamy Mashed Potatoes, Maple-Glazed Parsnips, Carrots, Spiced Brussel Sprouts, Pigs in Blankets, Yorkshire Puddings, Sage & Onion Stuffing and Rich Gravy.

Traditional Roast Turkey *succulent, tender slices of whole roasted turkey bird, served with a vibrant, sweet cranberry sauce.*

Traditional Roast Beef *slowly roasted aged beef topside, carved into beautiful, uniform slices and served with a rich red wine gravy.*

Plant-Based Roast Beef (VG) *a delicious, savoury vegan alternative packed with flavour and Christmas spirit, served with rich vegan onion gravy.*

Festive Hunter's Chicken *tender chicken breast wrapped in smoky bacon, smothered in a rich BBQ sauce, and topped with melted cheddar cheese.*

Slow-Braised Lamb Shank *fall-of-the-bone tender lamb shank, slow-cooked for hours in rosemary, garlic and red wine, finished with it's own glossy braising jus.*

Oven-Baked Salmon Fillet *a premium, flaky salmon fillet served with steamed winter broccoli, crisp sauté potatoes, and a luxurious, creamy lemon and dill butter sauce.*

Pan-Seared Fillet of Sea Bass *a delicate, crisp-skinned sea bass fillet served over a bed of wilted garlic spinach, creamy mashed potatoes, and a bright lemon herb butter sauce.*

Tagliatelle with Wild Mushrooms & Truffle (V) *delicate ribbon pasta tossed with cremini and wild mushrooms in a white wine, cream and garlic sauce, finished with black truffle oil and grated parmesan.*

Santa's Dessert Wonderland

Traditional Christmas Pudding *a rich, spiced holiday classic packed with festive fruits, served warm with a luxurious brandy cream sauce.*

Chocolate & Rum Yule Log *a festive chocolate sponge yule log infused with a touch of rum and drizzled with a warm chocolate fudge sauce.*

Sticky Toffee Pudding *a comforting British favourite served warm with a rich, buttery toffee sauce and vanilla ice cream.*

Homemade Apple & Cherry Crumble *heartwarming, cinnamon-spiced orchard fruits topped with a golden buttery crumble, served with hot custard.*

Vegan Apple Pie (VG) *a delicious plant-based version of the traditional British classic. Crisp, golden pastry packed with sweet, cinnamon-spiced apples, served warm with a rich and velvety vegan custard.*

Christmas Fayre 2026 Pre-Order Form

Please fill in the form below for our Festive Christmas Fayre Menu

Please note: A deposit of £5 per person is required at the time of the booking.
Pre order is required at least 48 hours before the booking date.

Booking Details

Booking Name: _____

Booking Time: _____

Contact Number: _____

Email: _____

Total in Party: _____

Payment Details

Order Total: £

Deposit Paid: £

Balance Due: £

Final Payment: £

☐ Paid in Full

Comments / Dietary Requirements:

Allergen Notice: Food prepared in our restaurant may contain celery, gluten, milk, eggs, peanuts, soy, sesame, molluscs, crustaceans, mustard, sulphur dioxide and tree nuts. While every care is taken, fish and chicken dishes may contain small bones.
Please inform a member of staff of any allergies or dietary requirements.

Guest Names	Roast Pepper & Tomato Soup	Breaded Brie Wedges	Lightly Dusted Calamari	Ham Hock & Pea Terrine	Vegetable Terrine	Roast Turkey	Roast Beef	Plant-Based Roast Beef	Festive Hunter's Chicken	Slow-Braised Lamb Shank	Oven Baked Salmot Fillet	Pan Seared Fillet of Sea Bass	Tagliatelle with Wild Mushrooms & Truffle	Christmas Pudding	Chocolate & Rum Yule Log	Sticky Toffee Pudding	Homemade Apple & Cherry Crumble	Vegan Apple Pie