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|  | ANNUAL DINNERAT THE BOATHOUSEMENU |

**THREE COURSES £30 per person - TWO COURSES £25 per person**

**PLEASE ARRIVE AT 7pm FOR SIT DOWN AT 7.30pm.**

(Please note if you do not choose a starter, there will be approximately a 30 minute wait for your main course)

**CHOICES FOR STARTERS**

1. **SOUP OF THE DAY** - with white or granary cottage roll

2. **BOATHOUSE PRAWN COCKTAIL** - with granary croute

3. **TEMPURA TIGER PRAWNS** - with Asian inspired salad, plum & sweet chilli sauce & fresh lemon

4. **HAM HOCK TERRINE** - with apple purée, sun dried tomatoes & baby leaves

5. **CHILLED ASPARAGUS** - with a crispy Panko Hen’s egg, Parmesan cheese & a balsamic glaze.

**VEGETARIAN CHOICES FOR MAIN COURSE**

1. **FIVE BEAN & VEGETABLE BURGER** - in a toasted bun with relish, lettuce, tomato, red onion, gherkin, coleslaw and onion rings with A CHOICE OF - Chunky Chips, Sweet Potato Fries, Skinny Fries or Spicy Wedges

2. **PANKO COATED HALLOUMI** - with mixed salad & tomato salsa with A CHOICE OF Chunky Chips, Sweet Potato Fries, Skinny Fries or Spicy Wedges

3. **ASPARAGUS, PEA & BROAD-BEAN TAGLIATELLE** - in a white cream sauce with wild garlic oil & vegetarian hard cheese

4. **ROASTED MEDITERRANEAN VEGETABLE LASAGNA** - with garlic bread & a side salad

**GASTRO MENU CHOICES FOR MAIN COURSE**

1. **SEA BASS** - with King Prawn & Clam Linguine, Samphire & a chilli, garlic & parsley butter sauce

2. **CHICKEN SUPREME** - marinated in Honey, Lemon & Tarragon with creamy Polento, Tender Stem Broccoli, roast cherry tomatoes & Honey & Chilli dressing

3. **LAMB RUMP** - Roast Lamb Rump, Sauté Potatoes, Asparagus, Tender Stem Broccoli & Wild Garlic Salsa Verde

4. **PORK CUTLET** - Chargrilled on the bone, Marinated in Sage, Garlic & Lemon with crispy Potato Cubes, Rocket, Cherry Tomato & Parmesan Salad with a Chestnut Mushroom & Peppercorn Sauce

**DESERT CHOICES**

1. **BOATHOUSE SUNDAE** - Vanilla Ice Cream, Chantilly cream, brownie nuggets, berry compote, meringue with a CHOICE OF - Raspberry, Chocolate or Toffee Sauce

2. **LIMONCELLO TRIFLE** - Layered Vanilla Sponge, lemon curd & vanilla custard, topped with Chantilly cream & white chocolate

3. **CHOCOLATE FUDGE BROWNIE** - with chocolate sauce & vanilla ice cream

4. **MANGO CHEESECAKE** - with Mango Purée, Chantilly Cream & fresh berries