



CHRISTMAS DAY MENU

To Start

Parmesan and truffle double baked soufflé with split mornay

Hand dived Orkney scallop, Jerusalem artichoke puree, lovage, pork quaver *gluten free*

Smoked hock rillete cigar, pickled vegetables, mustard textures

Main Event

Navy rum brined duck breast, potato dauphinoise, charred chicory, red wine demi *gluten free*

Bone in roasted turbot, tarragon creamed potatoes, pickled fennel, sea vegetables *gluten free*

Bourbon maple glazed turkey, goose fat roast potatoes with all the trimmings *gluten free*

Round it off

Traditional spiced Christmas pudding, brandy ice cream, crème anglaise

Whisky chocolate cremeux, single malt ice cream, salted caramel, caramelised banana *gluten free*

Winter berry, coconut panna cotta, spiced coulis *gluten free*

Adult £95 per person

Under 13s £48 per person

TABLE RESERVATIONS: 01983 810616

www.theboathouseiow.co.uk