

Party Menu 20-50 people

Starters

Soup of the Day with White or Granary Cottage roll
Chicken Liver Pate, Apple and Ale Chutney, Toasted Ciabatta
Classic Boathouse Prawn Cocktail with Granary Croutes
Asparagus, Beetroot and Pea Salad with Warm Goats Cheese

Traditional Pub Menu

The Boathouse Beer Battered Cod Fillet with Chunky Chips, Garden Peas, Salad Garnish, Tartare Sauce & Lemon Wedge
The Boathouse 8oz Burger in a Seeded Bun with Relish, Gem Lettuce, Tomato, Red Onion, Gherkin, Coleslaw, Onion Rings with a choice of Chunky Chips, Wedges or Sweet Potato Fries
Add Bacon £1.00 Cheese £1.00 Surf & Turf £2.50
The Boathouse Hunters Chicken with Smoked Bacon, Melted Cheddar Cheese, Smokey BBQ Sauce, Salad Garnish & Coleslaw with a choice of Chunky Chips, Wedges or Sweet Potato Fries
Cajun Spiced BBQ Baby Ribs with Chunky Chips, Onion Rings, Coleslaw and Side Salad
(V) Vegetable and Nut Burger in a Seeded Bun with Relish, Gem Lettuce, Tomato, Red Onion, Gherkin, Coleslaw, Onion Rings with a choice of Chunky Chips, Wedges or Sweet Potato Fries
(V) Tagliatelle with Roasted Peppers, Shallots, Mushrooms, Chervil and Parmesan in a Tomato and Herb Sauce

Gastro Menu

(Add £3.00 supplement)

Pan Fried Seabass, Harissa Sweet Potatoes, Red Pepper Puree, Lemon Kale and Toasted Almonds
Pork Tenderloin Wrapped in Parma Ham and Sage, Fondant Potato, Golden Beets, Tenders term Broccoli with Cider Apple Jus
Pan Fried Gressingham Duck Breast, Confit Leg Bon Bon, Dauphinoise Potatoes, Baby Spinach, Honey Carrots with Red Wine Jus.

Desserts

Chocolate & Pecan Nut Brownie, Chocolate Sauce, Pecan Crumb with Chantilly Cream or Ice Cream
Glazed Lemon Tart, Summer Berry Compote, Raspberry Sorbet
Mixed Berry Cheesecake, Fruit Coulis and White Chocolate Scroll
Cheeseboard, Cheddar, Stilton, Garlic & Herb, Brie, Crackers, Apple & Ale Chutney & Black Grapes
(Add £2.00 supplement)

2 Course - £19.95 per person (excluding supplement)

3 Course – £24.95 per person (excluding supplement)