



Party Menu 20-50 people

Starters

Soup of the Day with White or Granary Cottage Roll

Classic Boathouse Prawn Cocktail with Granary Croute

Boathouse Homemade Hash Brown, wilted Spinach, Poached Egg and Herb Hollandaise

Venison and Smoked Ham Terrine with Spiced Tomato Jelly, Balsamic Syrup and Walnut Croutes

Smoked Mozzarella and Basil Arancini with Warm Tomato and Onion Chutney and Rocket Salad

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) Butternut Squash and Pea Risotto with Roasted Vegetables, Parmesan, Herb Salad

Gastro Menu

(Add £3.00 supplement)

Pan Fried Sea Bass Fillet, Sauté Potatoes, Spinach, Broad Beans and Chorizo with Baby Herb Salad
Pork Three Ways, Loin Medallion, Confit Courgette, Popcorn Belly with Bramley Apple and Sage Mash,
Roasted Beets and Aspath Cider Jus

Gressingham Duck Breast, Dauphinoise Potatoes, Wrapped Green Beans in Parma Ham,
Roasted Shallot with Orange and Cranberry Dressing

Desserts

Crumble of the Day with homemade vanilla custard

Sticky Toffee Pudding with Toffee Sauce and Clotted Cream

Cinnamon and Apricot Brulee with madeleines, Sesame and Poppy Seed Brittle

Double Chocolate and Honeycomb Cheesecake with Chocolate Sauce and White Chocolate Shavings

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)