



THE BOATHOUSE

BAR & RESTAURANT

New Years Eve 2019

£85pp

Nibbles and a Glass of Prosecco on Arrival

King Prawn Tikka, Mango Chutney & Crème Fraiche on Homemade Naan

Hoisin Duck on Cucumber with Spring Onion

Devils on Horseback

Starters

Homemade Black Pudding, Seared King Scallops, Crisp Cumbrian Pancetta, Hazelnut & Coriander Butter

Venison Loin Carpaccio, Roast Shallot Puree, Orange & Horseradish Crème Fraiche, Crispy Kale, Grated Parmesan, Parsley Oil

Homemade Roast Garlic Potato Gnocchi, Oven Dried Cherry Tomatoes, Parsnip Crisps, Watercress, Wild Mushroom Ketchup, Pickled Enoki (v)

Mains

Medium Rare Beef Fillet, Fondant Potato, Confit Portobello Mushroom, Celeriac Puree, Red Wine Jus

Hake, Rosti Potato, Charred Spring Onions, Flookburgh Shrimp Butter, Lemon & Crispy Caper Butter, Curry Oil

Shallot Tart Tatin, Kidderton Ash Goats Cheese, Rosemary & Garlic Roast New Potatoes, Radicchio, Rocket & Balsamic salad (v)

Desserts

Honey & Stem Ginger Cheesecake, Homemade Lemon Curd Ice Cream, Honeycomb

Individual Pavlova, Peach Compote, Raspberries, Clotted Cream

Dark Chocolate Crème Brulee, Orange Sorbet

Offers

Cropwell Bishop Stilton, Honey, Crostini

Pennington's of Kendal Coffee or Lakeland Tea