



## The Bathwick Boatman Riverside Restaurant

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# Christmas Menu

**Tuesday 28<sup>th</sup> November – Saturday 23<sup>rd</sup> December 2017**

***Christmas Crackers & Candlelight – Car Park & a Warm Welcome!***

*Christmas Dinner Menu - Two courses £22 - Three courses £28*

*(Lunchtime Offer Tuesday to Friday - Two courses £19 - Three courses £25)*

### STARTER

*Served with freshly baked bread & butter*

- ~ Celeriac & apple soup with crispy sage & truffle oil (v)
- ~ Venison pate, toasted brioche, port & apple chutney
- ~ Ben's home-smoked salmon, pickled beetroot, capers & horseradish crème fraiche
- ~ Smoked haddock kedgeree "arancini" with raisins, cucumber & yoghurt, curried mayo
  - ~ Salad of creamy blue cheese, candied walnuts, chicory & pear (v)
  - ~ Potted brisket with a caper & gherkin butter, pickles & toast

### MAIN COURSE

- ~ Roast free-range turkey breast with pigs in blankets, stuffing & gravy, rosemary roast potatoes, roast winter root vegetables & greens, cranberry sauce
- ~ Confit duck leg, celeriac & parsnip mash, braised red cabbage, mulled wine & plum jus
- ~ Roast Loch Duart salmon fillet, with a pearl barley risotto of rocket, lemon & parmesan, balsamic sauce
- ~ Home smoked bone-in pork chop, black pudding mash, roast apple, mulled cider jus & braised red cabbage
  - ~ Casserole of mushroom, shallot & chestnut, served with champ mash (cheddar & spring onions mashed with potatoes), & seasonal greens (v)
- ~ Asturian beans stewed with root vegetables & smoked paprika, with garlic bread & salad (v)
  - ~ 8oz sirloin steak with garlic butter, grilled flat mushroom, served with watercress salad & chips (*available evenings, with a £3 supplement, thank you*)

### DESSERT

- ~ Traditional Christmas pudding with brandy butter & clotted cream ice cream
- ~ Warm stem ginger pudding with toffee sauce & gingerbread-clotted cream ice cream
  - ~ Warm chocolate brownie with chocolate sauce & salted caramel ice cream
- ~ Chocolate & orange panna cotta with orange sorbet & a cointreau-white chocolate sauce
  - ~ Cranberry & white chocolate cheese cake with dark fruit coulis & cream
  - ~ Blackcurrant sorbet & lemon sorbet with toasted almonds
  - ~ West Country cheese plate with chutney & crackers

***Freshly ground coffee or tea with chocolate mints £2.00***

***Food Allergies & Intolerances – Please let us know, and we'll check the ingredients in your meal, thank you***

*For parties of 8 or more we ask please for a £10 per person deposit required soon after the time of booking,  
& pre-orders please a week or so prior to the event – thank you*

*Service is discretionary but for groups of 8 or more we ask for a 10% optional service charge,  
gratuities go entirely to the team who serve you – thank you*