

CHRISTMAS MENU 2010

STARTERS

CARROT & PARSNIP SOUP (V)

CHICKEN SKEWERS

Char-grilled with mixed vegetables, with a minted lime marinade.

SMOKED SALMON PARCELS

Filled with mozzarella, tomato & pesto, served on a bed of leaves.

AVOCADO & LIME SALAD (V)

Tossed with tomato, cucumber and spring onions

ALL STARTERS SERVED WITH MIXED BREAD

MAIN COURSE

CORNISH TURKEY BREAST

Lemon & thyme turkey breast,

Served with stuffing, sausages wrapped in bacon & an apricot sauce.

ROAST BEEF

Served with Yorkshire pudding & Cornish Ale gravy.

CORNISH LING FILLET

Braised in a red pepper & leek sauce

ASPARAGUS & RICOTTA TART (V)

Served with a sun-dried tomato sauce

ALL MAIN COURSES SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES

DESSERTS

CHRISTMAS PUDDING (V)

Served with a Black Cherry & Brandy Sauce

CHOCOLATE & ORANGE CAKE (V)

Topped with whipped cream & drizzled with a chocolate sauce & served with clotted cream.

POACHED APPLE (V)

Poached with Cinnamon, Cider & Sultanas & served with Vanilla ice cream.

BLACKCURRANT CRÈME BRULEE (V)

COFFEE WITH BRANDY TRUFFLES

& VANILLA SHORTBREAD

£19.50 PER PERSON

(XMAS CRACKERS, PARTY POPPERS & DECORATIONS INCLUDED IN PRICE)

MENU ONLY AVAILABLE BY BOOKING & PRE-ORDERING

PLEASE CALL 01736 368845 Restaurant / 366746 Office FOR INFO AND BOOKINGS OR

'E' MAIL US AT info@boatshed.org.uk

To view restaurant and other menu's please visit www.boatshed.org.uk

BOATSHED CHRISTMAS PARTY BUFFET

See Photo Gallery at www.boatshed.org.uk

SAMPLE BUFFET SELECTION

TANDOORI CHICKEN DRUMSTICKS

FALAFELS

HONEY ROAST HAM

PIZZA SLICES

CURRIED POTATO SALAD

MORROCAN COUSCOUS

TUNA PASTA SALAD

NACHOS & DIPS

SAUSAGE ROLLS

PRAWNS & CHICKEN VOL AU VENTS

PROFITEROLES

GATEAUX'S

BARBECUE CHICKEN

DRUMSTICKS

MINI PRAWN BITES

ROAST BEEF

BREAD ROLLS

POTATO SALSA SALAD

MEDITERRANEAN COUSCOUS

GARLIC PASTA SALAD

CRUDITES & DIPS

VEGETABLE PASTRIES

ONION BHAJIS

CHOCOLATE TRUFFLES

ABOVE IS JUST A GUIDE TO SOME OF THE DISHES THAT WE CAN PREPARE. SOME ITEMS AND PRICE MAY VARY SLIGHTLY ACCORDING TO YOUR PERSONAL REQUIREMENTS.

OUR STANDARD BUFFET PRICE IS £6-50 PER HEAD WITH A MINIMUM ATTENDANCE OF 30 PEOPLE.

WE CAN CATER FOR BUFFET EVENTS OF UPTO 100 PEOPLE.

ROOM HIRE FOR ANY EVENT IS £50 TO COVER STANDING COSTS.

WE HAVE AN ENTERTAINMENTS LICENSE TO 1AM.

WE CAN ARRANGE FOR DISCO, KARAOKE OR LIVE MUSIC AS REQUIRED. .

TO DISCUSS YOUR PERSONAL REQUIREMENTS & AVAILABILITY OF DATES PLEASE

PHONE 01736 368845 OR 01736 366746.

YOU CAN E MAIL nigel.waller@bosuns.org

PLEASE NOTE WE CAN ALSO PROVIDE A MOBILE BAR SERVICE FOR ANY OCCASION INCLUDING

OUTSIDE EVENTS IN MARQUEES SUCH AS FOR WEDDINGS AND BIRTHDAY PARTIES.

WE CAN ALSO ARRANGE FOR THE SUPPLY OF BUFFET FOOD. PLEASE ASK US TO QUOTE FOR YOU.