THE PILOT BOAT CHRISTMAS MENU

MAIN COURSE £15, 2 COURSE £19, 3 COURSE £23
(MONDAY 27^{TE} NOV TO FRIDAY 22ND DECEMBER, EXCLUDING SUNDAYS)
Starters

Ham Hock Terrine - Homemade ham hock terrine with dressed winter salad and piccalilli.

Winter Soup - Spiced parsnip and sweet potato soup served with an artisan roll.

(V)

Pigs in Blankets - Homemade pigs in blankets in a honey and wholegrain mustard glaze served with a salad garnish.

Moroccan Fritters - Cauliflower Moroccan style fritters served with a vegan cumin mayonnaise dip. (VE)

Smoked salmon - Smoked salmon, roasted beetroot, horseradish creme fresh, served with a salad garnish.

Mains

Traditional Christmas Roast - Roast turkey crown, roast potatoes, sausage meat, cranberry and chestnut stuffing, carrot and swede mash, roast parsnips, sautéed sprouts and crispy bacon, homemade pig in blanket, rich meat gravy and seasonal steamed vegetables.

Traditional Vegetarian Christmas Roast - Homemade nut roast, roast potatoes, canberry and chestnut stuffing, carrot and swede mash, roast parsnips, sautéed sprouts, vegetarian gravy and seasonal steamed vegetables. (V)

Our Festive Burger - Our homemade turkey patty topped with crispy streaky bacon cranberry sauce and our amazing Christmas stuffing, served on our pretzel bun and topped with a homemade pig in blanket served with chips, salad and slaw.

Vegan Sausage Bake - Spicy tomato gnocchi, vegan sausage with mixed beans and served with steamed seasonal vegetables. (VE)

Roast Cod - Oven roast cod wrapped in prosciutto served with sautéed garlic and herb new potatoes, rich Napoli sauce and seasonal steamed vegetables.

Desserts

Christmas Pudding - Mature Christmas Pudding served with Brandy Sauce Fresh Cream.

Profiteroles - Belgian Chocolate topped Profiteroles served with Fresh Cream
Festive Apple Crumble - Our Homemade Apple Crumble with Raisins on
Cinnamon Served with Hot Custard or Ice Cream.

Food to be pre ordered 48 hours before the day of booking

& £5 deposit per person

CALL TO BOOK 0151 639 4716

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(SUBJECT TO CHANGE)

