



THE BOARDWALK

Booking details

ORGANISER'S NAME:

COMPANY NAME:

ADDRESS:

POSTCODE:

TEL No.:

EMAIL:

No. IN PARTY:

PREFERRED TIME:

DATE:

DEPOSIT PAID:

ANY SPECIAL DIETARY REQUIREMENTS:

Please note, bookings should be made provisionally by telephone to ensure availability then confirmed by returning this booking form along with menu choices for the whole party with the appropriate payment/deposit.

Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

www.theboardwalkbar.co.uk

Findern Lane, Mercia Marina, Willington DE65 6DW

T: 01283 702669

THE
BōARDWALK
BAR & DINING

FESTIVE MENU 2016





FESTIVE MENU 2016

£24.95 per person

STARTERS

Festive Terrine

With toasted ciabatta and house chutney

A Mug of Crispy Whole Sprats

With a chunky tomato salsa and dressed rocket leaves

Homemade Soup of the Day

With crusty bread and butter

Mixed Beetroot, Tuxford and Tebutt Stilton and pomegranate salad

MAIN COURSES

Traditional Roast Turkey

With all the festive trimmings

Fillet of Salmon

With crab and crayfish bonbons, tiger prawn, creamy mashed potato, sautéed samphire and tarragon cream

Wild Mushroom and Hazelnut Risotto

With white truffle parmesan crisp

8oz Ribeye Steak (add £3.50 supplement)

With chargrilled beef tomato, sautéed mushroom and house chips

DESSERTS

Christmas Pudding

With Armagnac custard

Baileys Chocolate and Hazelnut Cheesecake

Rich Belgian Chocolate Fondant and Winterberry Sorbet

Winterberry Bread and Butter Pudding

With brandy custard

Coffee and Mince Pies

Suitable for vegetarians



CHRISTMAS DAY 2016

£75 per person

STARTERS

Homemade Roasted Parsnip Soup

With lightly spiced crème fraîche and walnut loaf

Sloe Gin and Beetroot Gravlax

With rocket and pomegranate jewel salad

Apricot and Herb Glazed Slow Roast Pork Belly

With pulled pork bonbon, pancetta crisp, butternut squash purée and veal jus

Mixed Beetroot, Rocket, Stilton and Walnut Salad

Chicken, Apricot and Tarragon Terrine

With toasted bloomer and apple cider chutney

Champagne Sorbet

MAIN COURSES

Traditional Roast Turkey

With all the festive trimmings

8oz Extra Matured Derbyshire Ribeye Steak

With house chips, grilled Portobello mushroom and chargrilled beef tomato

Pan Fried Sea Bass Fillet

With scallop gratin, tiger prawn, lemon and chervil cream and creamy mashed potato

Chargrilled Lamb Cutlets

With Dauphinoise potatoes and rosemary & port reduction

Roasted Squash and St. Meare Goats Cheese Risotto

With a toasted pine nut and basil pesto, white truffle and parmesan tuile

DESSERTS

Traditional Christmas Pudding

With Armagnac custard

Apple and Winterberry Crumble

With custard or vanilla ice cream

Mulled Pear and Candied Ginger Cheesecake on gingernut biscuit base

With cinnamon cream

Rich Belgian Chocolate Fondant and Winterberry Sorbet

Lemon and Raspberry Posset

With a gingerbread crumb base

Local Stilton

With biscuits and Port

Coffee and Mince Pies



THE BOARDWALK

Booking form

Simply complete the booking form and return with the appropriate deposit per person

Festive Menu: £5 non-refundable

Christmas Day: £20 non-refundable

FESTIVE MENU

STARTERS

Festive Terrine

A Mug of Crispy Whole Sprats

Homemade Soup of the Day

Mixed Beetroot Tuxford and Tebutt Stilton

MAIN COURSES

Traditional Roast Turkey

Fillet of Salmon

Wild Mushroom & Hazelnut Risotto

Whole Stuffed Roasted Quail

8oz Ribeye Steak

DESSERTS

Christmas Pudding

Baileys Chocolate & Hazelnut Cheesecake

Chocolate Fondant & Winterberry Sorbet

Winterberry Bread & Butter Pudding

Coffee and Mince Pies

CHRISTMAS MENU

STARTERS

Homemade Roasted Parsnip Soup

Sloe Gin & Beetroot Gravlax

Apricot & Herb Glazed Slow Roast Pork Belly

Beetroot, Rocket, Stilton & Walnut Salad

Chicken, Apricot and Tarragon Terrine

Champagne Sorbet

MAIN COURSES

Traditional Roast Turkey

8oz Extra Matured Derbyshire Ribeye Steak

Pan Fried Sea Bass Fillet

Chargrilled Lamb Cutlets

Roasted Squash & Goats Cheese Risotto

DESSERTS

Traditional Christmas Pudding

Apple & Winterberry Crumble

Mulled Pear & Candied Ginger Cheesecake

Chocolate Fondant & Winterberry Sorbet

Lemon and Raspberry Posset

Local Stilton

Coffee and Mince Pies

NAME