



BOATSHED PZ CHRISTMAS MENU

STARTERS

BOATSHED FESTIVE SHARING BOARD £18.95

Baked Camembert, Ciabatta, Sliced Turkey, Pigs in Blankets,
Crispy New Potatoes, Stuffing, Gravy and Cranberry Sauce.

A little bit of everything you love about Christmas—on one generous board. Perfect for two or three!

Fancy something different? Dive into more starters and sharers on our main menu



FESTIVE FEAST – 2 COURSES FOR £21

ONE HEARTY MAIN, ONE INDULGENT DESSERT.

SOME DISHES MAY CARRY A LITTLE EXTRA SPARKLE (AND A SMALL SUPPLEMENT)

MAIN MEALS

BOATSHED CLASSICS

CREAMY CHICKEN PASTA – CAJUN OR PESTO SAUCE

Tagliatelle pasta with chicken, mushrooms & onions, topped with parmesan

HOMEMADE RATATOUILLE (V/VGO)

Topped with melted cheese, served with a fresh mixed salad & granary bread

PIRI PIRI CHICKEN BREAST (GF)

Chargrilled butterflied chicken breast coated in a peri peri sauce served with
your choice of two sides*

BOATSHED 8OZ GOURMET BEEF BURGER

with bacon, melted cheese & mushrooms in a toasted brioche bun, served with
your choice of two sides*

PLANTBASED BURGER (V/VGO)

A meat-less patty with sliced tomatoes and lettuce in a toasted brioche bun,
served with your choice of two sides*

‘NO-CATCH FISH’ AND CHIPS (V/VGO)

Freshly battered banana blossom, served with chips, peas & homemade
tartare sauce (or vegan mayo)

**Choose from the following two sides; new potatoes, seasoned chips, salad, green beans, ratatouille or garden peas.*

SEAFOOD & FISH SPECIALITIES

TRADITIONAL FISH & CHIPS

Freshly battered cod served with chips, garden peas & homemade tartare sauce

WHOLETAIL SCAMPI

Breaded scampi served with homemade tartare sauce and your choice of two sides*


FISH CAKES

A mix of salmon & dill, served with a sweet chilli dip and your choice of two sides*

MACKEREL FILLETS (GF)

Grilled in a lemon butter, served with a tomato salsa and your choice of two sides*





SALMON FILLET (GF)

Grilled with a coriander marinade, served with your choice of two sides*

SEA BASS FILLETS (GF) +£3 EXTRA

Grilled with a sweet chilli & coriander marinade, served with your choice of two sides*

CORNISH TRIO (GF) +£5 EXTRA

Trio of seasonal fish grilled in a sea salt, cracked pepper & coriander chilli marinade, served with your choice of two sides*

BUTTERFLIED RED MULLET (GF) +£5 EXTRA

Grilled in a sweet chilli marinade, served with your choice of two sides*

**Choose from the following two sides; new potatoes, seasoned chips, salad, green beans, ratatouille or garden peas.*

DESSERTS

CHRISTMAS PUDDING (V/VGO)

A festive favourite with vine fruits, cider & brandy, served with brandy cream

MARBLLED CHOCOLATE & RASPBERRY PYRAMID (V)

Belgian dark chocolate truffle marbled with white & dark chocolate centered with raspberries *

CINNAMON SWIRL CHEESECAKE (V)

Served with caramel sauce*

CHOCOLATE TRUFFLE TORTE (V/GF)

Served with chocolate sauce & fruit garnish*

CARAMEL APPLE BETTY (V/GF)

Served with toffee sauce & fruit garnish*

BOATSHED BANANA (V/VG/GF)

Our signature dessert. Baked banana with rum, raisins & brown sugar*

HOT CHOCOLATE BROWNIE (V)

Served with chocolate sauce & fruit garnish*

APPLE & BLACKBERRY CRUMBLE (V/VG)

Served with fruit garnish*

TREACLE PUDDING (V/GF)

Served with golden syrup & fruit garnish*

CALLESTICK FARM CORNISH ICE CREAM (V/VGO/GF)

Three scoops of your choice served with a chocolate wafer roll.

Please ask for available flavours

**Pick your pudding partner - because every pudding deserves a proper send-off;*

Cornish Clotted Cream (V/GF), Vanilla Ice Cream (V/VGO/GF),

Double Cream (V/GF), Custard (V/GF)

(V) Vegetarian (VG/VGO) Vegan/Option (GF/GFO) Gluten-Free/Option.

If you have a food allergy or intolerance, please let us know when placing your order.

A discretionary 10% service charge will be added to your bill, which goes directly to our staff.

A fixed 10% service charge applies to all parties of 8+.

All prices include VAT.