



THE BOAT HOUSE
DINING

Christmas Day 2017

Cranberry & Candied Walnut Bread and Cinnamon & Apricot Plaits

Abernethy hand rolled butter and Brighter Gold rapeseed oil

Home Smoked Atlantic Salmon

with horseradish espuma and citrus crumble

Turkey Leg Ballantine Rolled in Black Truffle & ispini cured meat

with textures of chestnuts, Irish girolles and cranberry gel

Trio of Portavogie Scallops

with roasted and pureed heritage squash, sea purslane and squash bubbles

Sous Vide Irish Goose Breast

with stuffing croquette, goose fat roast potatoes, roast heritage carrots, sprout & Alsace bacon fricasee, roast and pureed Jerusalem artichokes and blackberry jus

Corleggy Goats' Cheese Poke

with pistachio crumble

Smoked Blood Orange Sorbet

Neary Nogs' Delice

with brandy poached and pureed clementine, almond crumble, Christmas pudding ice cream and a brandy & vanilla spray