



THE BOAT HOUSE  
DINING

## ***Christmas Day 2019***

### **Boat House Breads**

Boat House & The Peninsula Kelp Co. butter

### **Chestnut Velouté**

Truffle & crème fraîche

### **Bangor Bay Scallops**

Pomegranate & parsnip

### **Trio of Irish Quail**

**Confit leg, sous vide breast & smoked Clonakilty black pudding Scotch egg**

Walnut, sprout leaves & game jus

### **Ewing's Smoked Salmon**

Iona Farm beetroot, horseradish & fennel

### **Ardglass Halibut**

Tenderstem & mussel broth

**OR**

### **Breast of Skeaghanore Duck**

Confit leg faggot, foie gras & turnip

*Main course served with seasonal vegetables and potato*

**Orange Granita & Carrot Air**

### **Neary Nogs' Chocolate Fondant**

Hazelnut & vanilla

A Merry Christmas and prosperous 2020 from all at The Boat House Dining