



Christmas 2026

Come Wednesday 25th November we shall have the pub decorated, the tree up, the mulled wine warming and the festive spirit good to go.

We shall also be open for bookings of our Christmas Party Menu, which will be available alongside our usual menu until Thursday 24th December.

2 courses £32.95

choice of starter and main course plus cafetiere coffee with a rum truffle.

3 courses £37.95

as above plus choice of dessert.

To check availability and for any other enquiries please email us at:

skippers@theboataterbistock.co.uk

Please note: As this is party season, at certain times during the week only, we can take bookings of up to 40 in our River Room or up to 16 in our Private Dining Room.

visit theboataterbistock.co.uk

Starters

Winter Minestrone

Carrot, parsnip, orzo pasta, borlotti bean, tomato, 'beer bread'

Game Terrine

Venison, pigeon and pheasant with black-pudding, served with port and cranberry chutney

Prawn & Crayfish Beignets (doughnuts)

Crab bisque, dill emulsion

Seared Venison Fillet (£3.50 supplement)

Parsnip mash, game jus, pickled cranberry and clementines, parsnip crisps

Sea Bass Ceviche

Passion fruit, coconut milk, spiced avocado, lime juice and squid ink crackers

Wild Mushroom & Pearl Barley Risotto

Saffron, pickled fennel, cranberries, apple

Mac & Cheese

Truffle croquettes, smoked paprika and tomato sauce

Mains

(all served with seasonal vegetables)

Roast Turkey

With all the trimmings

Beef Cheek

Braised and glazed in Guinness, horseradish and chive mash, blackberry sauce

John Dory (£5.00 supplement)

Lemon and garlic butter, crushed saffron potatoes

Spatchcock Partridge

Game jus, pear and brandy compote, parsnip mash

Roasted Root Vegetable Tart Tatin

Blue cheese and hazelnuts, clementine and kale salad

Chickpea Fesenjān

(Persian pomegranate and walnut stew), saffron rice, coconut labneh, garlic flatbread

Desserts & Cheese

Xmas Pudding

Brandy butter, pouring cream

Chocolate & Orange Delice

Marmalade ice cream, Cointreau soaked orange

Toffee Apple Tart Tatin

Caramel sauce, toffee ice cream, custard

Mulled Wine Poached Pear

Cinnamon pannacotta, ginger crumb, festive syrup

Passion Fruit & Vanilla Paris Brest (choux pastry)

Toasted coconut ice cream

Mini Cheeseboard (£3.50 supplement)

Cheddar, Brie, Stilton, biscuits, fruit cake, chutney

To Finish

Cafetiere Coffee with Fudge

(included in both set menus)

