

Boxing DAY

£29.50 PER PERSON

STARTERS

Individual Baked Camembert

With caramelised red onion chutney and crusty bread (GF)

King Prawns in Garlic Butter

Pan fried king prawns in garlic butter and herb sauce on a bed of salad and lemon wedge

Roasted Pepper and Tomato Soup

With tomato bread sticks

Homemade Chicken Liver, Pancetta and Peppercorn Pate

Served with caramelised red onion chutney and crusty bread

Wild Mushroom Gratin

Wild mushrooms cooked in creamy white wine and herb sauce, topped with melted cheese and served with crusty bread for dipping

Spicy Meat Balls in Tomato Sauce

On a bed of crusty ciabatta topped with rocket and Parmesan

MAIN COURSE

Carvery

4 meat carvery of; roast turkey, roast sirloin of beef, stuffed pork belly, honey and mustard glazed gammon. Served with all festive accompaniments - gluten free gravy available. Or vegetarian option of; Creamy Leek Fondant Tart or Sweet Potato Cashew and Apricot Tart (V/GF) - Vegan sausages also available

10oz Rib Eye Steak (£4 supplement)

Cooked to your liking & served with skin-on chips & salad

Duck Confit

Slow cooked duck leg served with dauphinoise potato, braised red cabbage and red wine jus

Mushroom, Brie, Hazelnut and Cranberry Wellington

Sautéed mushrooms, cranberries and seasoned spinach with hazelnut, topped with French Brie and encased in puff pastry, sauté potatoes and creamy blue cheese sauce

Pan Fried Sea Bass Fillets

On a bed of mash potato, with baby vegetables, carrot and ginger sauce and topped with crispy leaks

Stuffed Chicken Breast

Filled with blue cheese, wild mushrooms and asparagus, wrapped in streaky bacon, served with dauphinoise potato, baby vegetables and peppercorn sauce

DESSERTS

Baked Vanilla Cheesecake

With honeycomb pieces and toffee sauce

Cheese and Biscuits

With grapes and celery

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce

Traditional Christmas Pudding

With brandy sauce

Bread and Butter Pudding

A traditional favourite served with cream or custard

Sticky Toffee Pudding

With custard or ice cream (GF)

Salted Caramel Cake

With vegan ice cream (VE)

New YEAR

New Year's Eve: Closed

New Year's Day: Open as normal with our carvery and full menu available

CHRISTMAS DAY CARVERY COLLECTION : £19.95

Our Festive Carvery will be available for collection only (no deliveries) on Christmas Day & Boxing Day
- MUST BE PRE-BOOKED - Please contact us to book

BOOKING DETAILS

Organiser's Name:

Company:

Tel:

Email:

Booking for:

Pre-Christmas Party Christmas Day Boxing Day

Total Number of Places Booked:

Address:

Deposit Paid (non refundable) £

Terms and Conditions of Booking

Full payment (less deposit) must be made on the day of your party. All deposits are non-refundable. All prices include VAT at the current rate. All group dates are subject to availability and COVID restrictions. Please return to The Gravy Boat, 46 Pier Road, Littlehampton BN17 5LW

Delivery and collection during the festive period will be available as usual

Festive MENU

Available November 30th - 30th December*

**£19.95
CHRISTMAS DAY
CARVERY COLLECTION**

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**THE GRAVY BOAT • 46 PIER ROAD
LITTLEHAMPTON • BN17 5LW**

01903 719993

www.thegravyboatcarvery.co.uk



We are very happy to accommodate any food intolerances, allergies or other requirements you need, please contact us to discuss your requirements

TO BOOK, PLEASE FILL IN YOUR DETAILS ON THE BACK AND RETURN TO THE RESTAURANT

**NON REFUNDABLE DEPOSIT REQUIRED AT TIME OF BOOKING - CHRISTMAS DAY: £20PP
PRE-CHRISTMAS PARTY & BOXING DAY MENUS: £5PP
*Excludes Christmas Day and Boxing Day. Closed Mondays.**

Total No. of Orders

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VE: Suitable for Vegetarians • V: Suitable for Vegans • GF: Gluten Free

Christmas DAY

£59.95 PER PERSON • £30 CHILDREN UNDER 10

STARTERS

Roasted Pepper and Tomato Soup

With tomato bread sticks

Trio of Paté

Served with crusty bread & butter and accompanied with onion chutney

Scottish Smoked Salmon

With horseradish cream, lemon caper and dill dressing with toasted sourdough bread

Confit Duck Leg

On a bed of vibrant noodle salad and hoisin dip

Trio of Melon

Served in a brandy snap basket with Parma ham crisp and a port & mint reduction

Crayfish and King Prawn Cocktail

With horseradish cream, served on a bed of chicory and avocado salad with warm bread rolls

MAIN COURSE

Carvery

*5 meat carvery of; roast turkey, roast sirloin of beef, leg of lamb, stuffed pork belly, honey and mustard glazed gammon. **Served with all festive accompaniments** - gluten free gravy available. Or **vegetarian options of; Creamy Leek Fondant Tart or Sweet Potato Cashew and Apricot Tart (V/GF)** - Vegan sausages also available*

Trio of Fish and Seafood

Grilled fillet of salmon, fillet of sea bass and king prawns served with dauphinoise potato baby vegetables, and creamy white wine and dill sauce

Mushroom, Brie, Hazelnut and Cranberry Wellington

Sautéed mushrooms, cranberries and seasoned spinach with hazelnut, topped with French Brie and encased in puff pastry, sauté potatoes and creamy blue cheese sauce (VE)

Venison Fillet

Cooked pink and served with dauphinoise, kale, butternut squash, hazelnut, blackberry, and red wine jus

DESSERTS

Baked Vanilla Cheesecake

With honeycomb pieces and toffee sauce

Cheese and Biscuits

With grapes and celery

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce

Traditional Christmas Pudding

With brandy sauce

Bread and Butter Pudding

A traditional favourite served with cream or custard

Sticky Toffee Pudding

With custard or ice cream (GF)

Warm Vegan Salted Caramel Cake

With vegan ice cream (VE)

Total
No. of
Orders



Festive MENU

£19.95 2 COURSES • £22.95 3 COURSES • PER PERSON

STARTERS

Festive Butternut Squash Soup

Served with bread and butter (GF/VE/V)

Individual Baked Camembert

With caramelised red onion chutney and crusty bread (GF)

Wild Mushroom Gratin

Wild mushrooms cooked in creamy white wine and herb sauce, topped with melted cheese and served with crusty bread for dipping

The Gravy Boat Famous Homemade Chicken Liver Paté

With caramelised red onion chutney and crusty bread (GF)

Spicy Meat Balls in Tomato Sauce

On a bed of crusty ciabatta topped with rocket and Parmesan

Tempura Battered King Prawns

With sweet chilli dip and salad garnish

DESSERTS

Baked Vanilla cheesecake

With honeycomb pieces and toffee sauce

Cheese and Biscuits

With grapes and celery

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce

Traditional Christmas Pudding

With brandy sauce

Bread and Butter Pudding

Served with either cream or custard

Sticky Toffee Pudding

With custard or ice cream (GF)

Warm Vegan Salted Caramel Cake

With vegan ice cream (VE)

Total No. of Orders

MAIN COURSES

3 Meat Carvery

*Roast turkey, roast sirloin of beef, honey and mustard glazed gammon. Served with all festive accompaniments - Gluten free gravy available. Or **vegetarian option of; Sweet Potato Cashew and Apricot Tart (V/GF)***

Vegan sausages also available. (V/VE)

10oz Grilled Ribeye Steak

Cooked to your liking and served with triple cooked chips, Portobello mushroom and cherry tomatoes on the vine (£4 supplement)

Chicken Fungi

Pan fried chicken breast in a rich creamy herb sauce with seasonal veg and dauphinoise potatoes

Pan Fried Sea Bass Fillets

On a bed of mash potato, with baby vegetables, carrot and ginger sauce and topped with crispy leeks

Broccoli Wild Mushroom and Asparagus Risotto

Glazed with Dolcelate cheese and garnished with baby mix leaves (VE) (V)

Signature Gravy Boat Burger

Topped with Camembert bomb and cranberry compote and served with triple cooked chips

Duck Confit

Slow cooked duck leg served with dauphinoise potato, braised red cabbage and red wine jus

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