

Boxing DAY

£35.50 PER PERSON

Carvery collection is also available for £16.95. Please call the restaurant for more information and booking.

STARTERS

Potato and Leek Soup

With crusty bread and butter

Deep Fried Breaded Camembert Bomb

With caramelised red onion and salad (VE)

Exotic Mushroom Gratin

On a bed of toasted brioche, topped with rocket and parmesan (VE)

Pil-pil Prawns in Garlic Butter

Served in a terracotta dish with crusty ciabatta and lemon

Chicken Liver and Brandy Pâté

with caramelised red onion chutney and crusty bread

Deep-fried Breaded Whitebait

With tartar sauce and lemon

Homemade Garlic Bread

Topped with cheese and caramelised onion (VE)

MAIN COURSES

Four Meat 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/vegan option of;** Moroccan Style Roast (A mix of sweet potato, grilled vegetables, apricot and red onion marmalade brought together with mixed spices a touch of fragrant Harissa and topped with crunchy pumpkin seeds, poppy seeds and quinoa) or **Vegan Sausages (VE/V)**

10oz Rib Eye Steak

Cooked to your liking and served with triple cooked chips, portobello mushroom and cherry tomato on the vine (£5 supplement)

Marry Me Chicken

Pan fried chicken breast in a rich mushroom and herb sauce with sun-dried tomatoes, seasonal veg and dauphinoise potatoes

Sicilian Fish Stew

A delicious tomato and fennel base with squid, king prawns, mussels, clams, basil and kick of chilli, topped with pan fried sea bream and served with crusty ciabatta

Mushroom, Brie, Hazelnut & Cranberry Wellington

On a bed of sautéed potatoes, blue cheese sauce and vegetables (VE)

Beef Short Ribs

Cooked overnight until they melt in your mouth served with dauphinoise potatoes, seasonal veg and a rich beef jus

DESSERTS

Caramel & Gingerbread Truffle Puddle Cake

Cheese and Biscuits

Selection of 3 cheeses with grapes and celery

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce

Traditional Christmas Pudding

With brandy sauce (Vegan option also available) (V)

Vegan Banoffee Cheesecake (V)

Sticky Toffee Pudding

With custard or ice cream (GF)

Raspberry and Pistachios Semifreddo

With fruit and mint coulis

New YEAR

New Year's Eve: Closed

New Year's Day: Closed

Carvery collection is also available on Christmas Day: £25.00 and Boxing Day: £16.95. Please call the restaurant for more information and booking.

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 22nd - 23rd December*

CHRISTMAS DAY
COLLECTION £25.00

BOXING DAY
COLLECTION £16.95

- MUST BE PRE-BOOKED -
Please call to book

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 and Tuesdays.

Total No. of Orders

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

Christmas DAY

£79.95 PP • £34.95 CHILDREN UNDER 10

Carvery collection is also available for £25.00. Please call the restaurant for more information and booking.

STARTERS

Roasted Tomato and Red Pepper Soup

With crusty bread topped with melted mozzarella and drizzled with pesto (VE)

Trio of Paté

With caramelised red onion chutney and crusty bread

Heirloom Tomato and Burrata Salad

Served with ciabatta crostini, pesto and micro basil (V)

Melon and Prosciutto

Ricotta glaze, mix berries compote and rocket salad

Butterfly King Prawns

Filled with garlic herb and lemon butter, on a bed of crisp salad with lemon and ciabatta to mop up the goodness

Crayfish and King Prawn Cocktail

With avocado salad, lemon horseradish cream and crusty bread

MAIN COURSES

Five Meat Carvery

5 meat carvery of; roast turkey, roast leg of lamb, roast sirloin of beef, sage and onion stuffed pork belly and mustard glazed gammon. **Served with all festive accompaniments** - gluten free gravy available. Or **vegetarian/vegan option of;** Moroccan Style Roast (A mix of sweet potato, grilled vegetables, apricot and red onion marmalade brought together with mixed spices a touch of fragrant Harissa and topped with crunchy pumpkin seeds, poppy seeds and quinoa) or Vegan Sausages (V/GF)

Grilled Sea Bass and Giant King Prawn

Two sea bass fillets topped with a king tiger prawn, served on a bed of dauphinoise potato, tender stem broccoli and green beans. Drizzled in creamy seafood & Prosecco sauce

Mushroom, Brie, Hazelnut and Cranberry Wellington

On a bed of sautéed potatoes, blue cheese sauce and vegetables (VE)

Venison Fillet

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

DESSERTS

Caramel & Gingerbread Truffle Puddle Cake

Cheese and Biscuits

Selection of 3 cheeses with grapes, celery and chutney

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce

Traditional Christmas Pudding

With brandy sauce (Vegan option also available) (V)

Vegan Banoffee Cheesecake (V)

Sticky Toffee Pudding

With custard or ice cream (GF)

Raspberry and Pistachios Semifreddo

With fruit and mint coulis



Festive MENU

PARTIES OF 10 OR MORE GET A FREE BOTTLE OF PROSECCO!

£26.95 2 COURSES • £28.95 3 COURSES • PER PERSON

MAIN COURSES

Four Meat Carvery

Turkey crown, roast sirloin of beef, sage and onion stuffed pork belly and mustard glazed gammon. Served with all festive accompaniments - Gluten free gravy available.

Or (VE/V) **vegetarian/vegan option of;**

Moroccan Style Roast (A mix of sweet potato, grilled vegetables, apricot and red onion marmalade brought together with mixed spices a touch of fragrant Harissa and topped with crunchy pumpkin seeds, poppy seeds and quinoa)

10oz Grilled Ribeye Steak

Cooked to your liking and served with triple cooked chips, rocket salad and peppercorn sauce (£5 supplement)

Marry Me Chicken

Pan fried chicken breast in a rich mushroom and herb sauce with sun-dried tomatoes, seasonal veg and dauphinoise potatoes

Salmon Wellington

Succulent salmon cream cheese and dill wrapped in puff pastry and cooked until golden and crispy, Served with dauphinoise potatoes, seasonal vegetables and a creamy white wine and herb sauce

Wild mushroom and Blue cheese Risotto

In a rich cream and white wine sauce topped with chargrilled tender stem broccoli

Christmas Burger Extravaganza

Our famous fresh beef patty cooked to perfection, topped with blue cheese, portobello mushroom and cranberry jam, in a brioche bun, with rocket salad and crispy chips

Total No. of Orders

STARTERS

Potato and Leek Soup

with crusty bread and butter

Deep Fried Breaded Camembert Bomb

With caramelised red onion chutney and salad (VE)

Exotic Mushroom Gratin

On a bed of toasted brioche, topped with rocket and parmesan (VE)

Pil-pil prawns in garlic butter

served in a terracotta dish with crusty ciabatta and lemon

Chicken Liver and Brandy Pâté

With caramelised red onion chutney and crusty bread

Deep-fried Breaded Whitebait

With tartar sauce and lemon

Homemade Garlic Bread

Topped with cheese and caramelised onions (VE)

DESSERTS

Caramel & Gingerbread Truffle Puddle Cake

Cheese and Biscuits

A selection of three cheeses with grapes, celery and chutney

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce

Traditional Christmas Pudding

With brandy sauce (Vegan option also available) (V)

Vegan Banoffee Cheesecake (V)

Sticky Toffee Pudding

With custard or ice cream

Raspberry and Pistachios Semifreddo

With fruit and mint coulis

Christmas Day KIDS MENU

£34.95 • CHILDREN UNDER 10

STARTERS

Tomato and Red Pepper Soup

With crusty bread and butter

Melon with Mixed Berry Compote

Homemade Garlic Bread

With or without cheese

MAIN COURSES

Kids Carvery

With all the festive trimmings

Margherita Pizza

Tomato Pasta

DESSERTS

Chocolate Brownie

With vanilla ice cream

Ice Cream Selection

Belgian Waffle

With vanilla ice cream and chocolate sauce

Traditional Christmas Pudding

With custard (Vegan option also available) (V)

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