

CHRISTMAS DAY / THE BOATYARD

Homemade bread,
I.O.M butter, balsamic vinegar & oil

soups

Langoustine & red lentil soup

Broccoli & spinach soup (v)

starters

Manx Queenie pancake, bacon lardons, white wine sauce, cheddar cheese

Grilled baby artichoke, goats' cheese, spinach & pomegranate salad(v)

Crispy Belly Pork, seared scallop, granny smith puree

mains

Ballentine Of Turkey

Chestnut & onion stuffing, roast potatoes, homemade Yorkshire pudding,
sprouts & crispy bacon, roast winter vegetables

Wild Mushroom & Leek Steamed Suet Pudding
cep sauce & winter vegetables (v)

Poached Fillet Of Seabass

lobster & salmon mousse, courgette noodles, saffron beurre blanc

Fillet Steak Oscar

Manx fillet steak, Manx lobster, bearnaise sauce

desserts

Homemade Christmas Pudding, brandy sauce

Yuzu & Maple Syrup Parfait with homemade rosemary shortbread

Ambassadors Delight, chocolate sphere filled with hazelnut chocolate ganache,
hazelnut ice-cream, chocolate sauce

Manx vintage cheddar, stilton & brie, biscuits, fruit

coffee

Homemade mini mince pies, chocolates & satsumas

**Christmas Day 4 course menu incl. crackers & coffee
£70.00pp / £35.00pp Children)**

Christmas Day Bookings

Terms and Conditions / Boatyard Restaurant

Please take a moment to familiarize yourself with our terms and conditions. These are designed to ensure you have the best possible experience when dining at the Boatyard.

CHRISTMAS DAY MENU

Tuesday 25th December

Sittings

Early sittings 12pm – 1.30pm, later sittings 2.30 - 4pm

Guests are allocated 2 ¼ hours. If you would like a longer duration, consider a later sitting time.

Please arrive on time to ensure we can deliver the best possible lunch experience.

Menu Price

4 course menu incl. crackers, homemade bread, coffee & treats

£70pp / £35pp children (15yrs or younger)

Advance Booking Only

Christmas Day menu is available by advance booking and payment of a non-refundable deposit.

Please call the restaurant tel: 01624 845470

Provisional Bookings

Subject to availability we will hold a booking on a provisional basis for 48hours. If we have not had confirmation after this time we will release the table for other bookings.

To confirm the booking we require a full deposit of £10pp.

Bookings made on or after 26th November will require full deposit at time of booking.

Deposits & Cancellation Policy

A non-refundable deposit of £10 pp is required at time of booking.

Cancellations in advance will forfeit deposits paid. Cancellations on the day will be charged at full price for each guest not attending. Please notify the restaurant in advance of any changes.

Allergens & Special Diets

Guests with diet or allergen requests must notify the restaurant in advance so that suitable dishes or adjustments can be made. The kitchen will be very busy on the day and special requests cannot be guaranteed.

Subject to availability – Menu Items

All our dishes are made to order using fresh ingredients. The chefs can only make so many of each dish based on experience, e.g. guests choose more meat than vegetarian items. This may result in one or more dishes on the menu being sold out by the time you wish to order. Please accept our apologies if your first choice is not available. If you are concerned about availability of your preferred dish(es), you may wish to pre-order your menu in advance. Please note all members of the group should pre-order in this situation.

Methods of Payments

Visa, Mastercard, Cash, Zapper (sorry we cannot accept AMEX)

Celebrate Christmas Day with us

Tel: 01624 845470.