

BOATYARD

New Years Day Lunch
Tuesday 1st January 2019

Homemade bread basket
Manx butter, balsamic & olive oil for dipping

Starters

Homemade Soup of the Day (v, gf)

Locally smoked Kipper Pate, homemade seaweed scone (*gf)

Poached king William pear, blue cheese and candied walnut salad (v, gf)

Chicken, Black pudding, Parma ham & fresh tarragon terrine
apple & saffron chutney (df)

Crab toasties, Manx crab meat, mayo, cream cheese & soy,
toasted on ciabatta (gf*)

Mains

Roast Beef, Yorkshire pudding, roast potatoes &
roasted winter vegetables, red wine gravy (gf*)

Pan Fried Seabass Fillets, mussel, white bean & tomato casserole

Chicken Kiev, tarragon cream sauce, new potatoes

Local Pumpkin Risotto with a hint of chilli, toasted pine nuts,
crumbled dolcelatte cheese (v, gf, vegan*)

Desserts

Cherry, Chocolate and Coconut Pannacotta, coconut macaroons

Apple and Cinnamon Rice Pudding

Salted Caramel & Toffee Baked Alaska

Cheeseboard, Vintage Manx Cheddar, biscuits, fruit & chutney (v, gf*)

Coffee

homemade chocolate

v - vegetarian / df - dairy free / vegan / gf - gluten free / gf*df*v* with changes

Reservations

Call: 8 4 5 4 7 0 / Sitings from 12 till 4pm

3 courses & coffee £35.00 (children 12 & under £17.50 - 1/2 portions)

All bookings kindly require a non refundable £10pp deposit to confirm.