



**VALENTINES**  
**AT THE BOATYARD PEEL**

### Starters

Lobster, moulie and nori salad, bound together with wasabi mayo (gf, df)

Chicken liver and foie gras parfait, red onion marmalade, toasted brioche (gf\*)

Baby artichoke, pomegranate and goats cheese salad (df\*, gf, v)

(To share) garlic and mozzarella dough balls, with sweet chilli dip (v)

### Mains

Rack of Lamb, sweet potato mash, tomato, shallot and black olive jus (gf)

Poached Plaice fillet, stuffed with a Scallop and herb mousse, capeli d'angelo pasta and a saffron kissed sauce

Thai Style green vegetable curry, jasmine scented steamed rice (v, vegan, df, gf)

or

(To share) 1 lb Ribeye steak, roasted cherry tomatoes, onion rings, house chips, peppercorn sauce (gf\*, df\*)

### Desserts

Warm gingerbread and treacle tart, homemade vanilla ice cream

Rice pudding, spiced apple compote and apple crisps

(To share) Baked Heart Alaska

Turkish delight ice cream, rose prosecco sorbet, on a luxurious chocolate base and, fluffy Italian meringue

or

Cheeseboard to share  
fruit chutney and biscuits (v, gf\*)

### Coffee

little treats

**£42.50 per person. 3 course evening menu**  
**£10 deposit (non-refundable) per person to confirm all bookings.**

**TO BOOK CALL ( 01624 ) 845470**

