

MOTHERS DAY

sunday lunch at the boatyard

Sunday 31st March 2019

starters

Cream of mushroom soup with rosemary, v gf df*

Classic prawn cocktail, gf df

Deep fried brie, red onion compote, toasted ciabatta, v

Thai style crispy beef salad, nan yum dressing, df gf

Manx Queenie Pancake - Manx queenies, crispy bacon lardons & creamy white wine sauce topped with Manx Cheddar cheese

main courses

Roasted Manx Leg of Lamb
roasted vegetables & potatoes, Yorkshire pudding, rosemary jus, mint sauce, df gf*

Roast Sirloin of Beef
Yorkshire pudding, roasted vegetables & potatoes, red wine jus, df gf*

Boatyard Seafood Gratin
Manx shellfish & fish, rich white wine sauce, with breadcrumbs & Manx cheddar, gf*

Pan-fried Fillet of Seabass
courgette noodles, Niarbyl bay crab, cream sauce, gf*

Aubergine, Feta & Basil Stack
wrapped in filo pastry with a rustic tomato sauce, v

desserts

Steamed sticky toffee pudding, butterscotch sauce, homemade vanilla ice cream

Raspberry & strawberry pavlova, gf

Lemon Posset, homemade shortbread, gf*

Coconut Pannacotta, mango and mint salsa, gf df

Manx Cheddar Cheeseboard, fruit chutney, biscuits, gf*

***Boatyard Mothers Day 3 course Sunday Lunch
£30.00 Adults / £15.00 Children, half portions***

Book online: theboatyardpeel.com or call: 845470 (£10pp deposit)

v = vegetarian gf = gluten free df = dairy free v*/gf*/df* = ingredients can be adjusted/swapped
We cannot guarantee the absence of nuts. Allergens – please let us know when ordering if you have any dietary or allergen requirements.