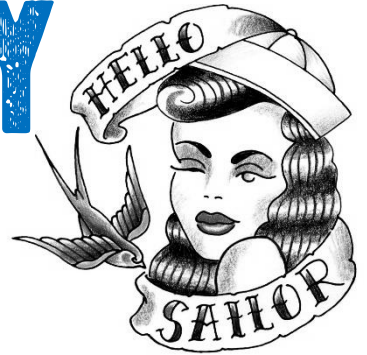


# FATHERS DAY

SUNDAY 16<sup>TH</sup> JUNE

THE BOATYARD



## *Starters*

Roasted red pepper & tomato soup, parmesan crisp (v, gf, vegan\*)

Manx kipper scotch egg, Staarvey farm leaves, tartare sauce

Ham hock, fig and walnut terrine, toasted ciabatta, homemade chutney (df, gf\*)

Beetroot, ginger, fresh mango & goats cheese salad with Staarvey farm leaves & a pomegranate, mint, orange & lime juice dressing (gf, vegan\*)

## *Mains*

Roasted Sirloin of Beef served in our famous giant Yorkshire pudding boat with seasonal vegetables, roasted potatoes & gravy (gf\*, df\*)

Roasted Pork Belly with sage & orange stuffing served with a Yorkshire pudding, seasonal vegetables, roast potatoes & gravy (gf\*, df\*)

Smoked Haddock Gratin – locally smoked haddock in a white wine sauce with peas & leeks, topped with breadcrumbs, Manx vintage cheddar cheese & a poached egg (gf\*)

Pan Roasted Fillet of Salmon, fennel & potato rosti, Staarvey farm baby kale, lemon hollandaise (gf)

Mushroom, onion, beetroot & vegetable wellington, with roasted potatoes (vegan)

## *Desserts*

Vanilla & Mango cheesecake with fresh mango

Chocolate & orange bread and butter pudding with homemade vanilla custard

Fresh strawberry & shortbread ice cream sundae

Manx vintage cheddar cheese board, chutney and biscuits



**3 course Sunday lunch £30.00 Adults / £15.00 Children, half portions  
£10 per person non-refundable deposit required to confirm all bookings**

**V=vegetarian df=dairy free gf= gluten free v\*/gf\*/df\*= dish NEEDS to be adjusted**

**We cannot guarantee the absence of nuts. Allergens- please let us know when ordering if you have any dietary or allergen requirements. We will be happy to explain the ingredients in our dishes**