

christmas at the boatyard

MAKING A CHRISTMAS PARTY BOOKING

To check your preferred date and time is available,
please call **845470** or email: fish@theboatyardpeel.co.uk

Small groups - between 2 - 7 people

We allocate 2 hours per table, unless requested otherwise and subject to availability*.

Bookings available Lunchtime 12 - 2pm, or Evenings from 5.30pm to 9pm.

*Bookings at or after 7.30 pm do not have a vacate time.

Please ensure you arrive at the time you booked. If we are not notified of any delays we may after 20 minutes assume the booking is a no show and offer the table to others.

In this situation there is no guarantee of a table and no refunds will be given.

Large Groups between 8 - 30 people

Subject to availability we offer the following sittings for large groups:

Lunch: any time between 12 - 2pm (must vacate no later than 4.30pm)

Dinner: **Early Sitting** 5.30pm, 5.45pm or 6pm / **Second Sitting** 8.30pm or 8.45pm

Early sittings are allocated 2 hours 15 mins. If you would like longer on the table, choose either 5.30pm or 8.30pm or 8.45pm. Second sittings 8.30pm or 8.45pm have no time restriction.

Exclusive Use, up to 50 people

Subject to availability we can accommodate groups up to 50 people on an exclusive use basis. This will require a minimum spend of lunch £1000 / evenings £1500 Mon/Thu or £2000 Fri/Sat.

To discuss your party booking please contact the restaurant 612355.

General Booking Terms and Conditions - For all group sizes

Deposits

We will ask for a deposit of £10 per person to confirm the booking. If you are not able to pay the deposit immediately we will hold the booking on a provisional basis. Please note if a booking is not confirmed within 48hrs we reserve the right to release the table.

Food pre-order

Please provide your party's food order no later than 14 days before.

Special diets / allergens should be notified to us in writing.

Changes and cancellations policy

If you need to cancel your booking, you may do so up to 21 days before your party and deposits will be refunded or can be transferred to another date or given in vouchers.

Any changes or cancellation within 21 days of your party, deposits are non-refundable.

Within 24hrs, if a guest (s) do not attend we reserve the right to charge the full menu price.

In this circumstance, you will be offered the food of the missing guest (s).

Gratuity

Gratuities are gratefully received and shared equally among all staff. For parties of 8+ a 10% gratuity is added to all bills. If you would not like a gratuity added please inform us.

Final Payment

Deposits will be deducted from your final bill on a per person basis. £10 per guest attending.

We accept Visa / Mastercard and Cash. We would appreciate one payment per table.

there's snow' place like
THE BOATYARD
at christmas

CHRISTMAS MENUS
SMALL GROUPS, LARGE PARTIES
& EXCLUSIVE USE

Mariners Wharf, East Quay, Peel, IM5 1AR
t: 01624 845470 e: fish@theboatyardpeel.com
www.theboatyardpeel.com

lunch party menu



Lunchtime Christmas menu with festive crackers
2 courses 24.95 / 3 courses 29.95

Homemade bread & I.O.M creamery butter

Starters

Sweet potato, ginger, chilli & coriander soup gf df v

Kipper pate scotch egg, homemade tartare sauce

Pheasant & ham hock terrine, toasted brioche,
Christmas mulled wine red onion chutney gf* df*

Mains

Roast Breast of Turkey

homemade Yorkshire pudding boat, sage & onion stuffing, pigs in blankets,
roast potatoes, buttery sprout tops, roasted carrots & parsnips, rich gravy gf * df*

Smoked Haddock Gratin

with leeks & peas in a creamy white wine sauce,
topped with breadcrumbs & poached egg gf*

Slow cooked Blade of Beef

rich red wine & shallot sauce, carrot, swede & potato mash

Vegetable Ragu

Aubergine, lentil & walnut ragu with carrot, swede & potato mash v, df, vg*

Desserts

Homemade Christmas pudding & brandy sauce gf*

Spiced apple crumble and custard pavlova v, gf*

Chocolate cheesecake with chocolate brownie base

Cheese Board

Extra Course 7.95 (or dessert supplement of £3)

Manx vintage cheddar & Colston Bassett blue stilton,
homemade chutney & biscuits gf*



Allergens: gf gluten free, df dairy free, v vegetarian, vg vegan *dish can be adjusted

dinner party menu



Evening Christmas menu with festive crackers
3 courses 39.95

Homemade bread & I.O.M creamery butter

Starters

Sweet potato, ginger, chilli & coriander soup gf df v

Queenie pancake - Manx Queenies, crispy bacon lardons,
creamy white wine sauce, topped with Manx vintage cheddar, oven baked

Pheasant & ham hock terrine, toasted brioche, Christmas mulled wine red onion chutney gf* df*

Avocado, crispy bacon, roasted cherry tomatoes, red onion, charred sweetcorn
& baby leaf spinach salad gf, df, (v* no bacon)

Mains

Roast Breast of Turkey

homemade Yorkshire pudding boat, sage & onion stuffing, pigs in blankets,
roast potatoes, buttery sprout tops, roasted carrots & parsnips, rich gravy gf* df*

Sirloin Steak

Diane sauce, homecooked chips, roasted vine tomatoes gf*

Pan Fried Fillet of Seabass

crispy panko crumbed Manx Scallop, saffron potatoes, mussels, bouillabaisse gf* df

Vegetable Ragu

Aubergine, lentil & walnut ragu with carrot, swede & potato mash v, df, vg*

Desserts

Homemade Christmas pudding & brandy sauce gf*

Spiced apple crumble and custard pavlova v, gf*

Chocolate cheesecake with chocolate brownie base

Cheese Board

Extra Course 7.95 (or dessert supplement of £3)

Manx vintage cheddar & Colston Bassett blue stilton,
homemade chutney & biscuits gf*

Please see reverse for booking notes

