

THE BOATYARD

★ *christmas day* ★

Homemade bread,
I.O.M butter, balsamic vinegar & oil

soup

Pea and mint soup, Creameries vintage cheddar cheese straws (v)

starters

Lobster thermidor mousse, ginger jelly (gf)

Duck liver parfait, smoked duck, pineapple chutney, toasted brioche (gf* df)

Twice baked local goats' cheese souffle, hibiscus poached pear (v)

mains

Roast Ballentine of Turkey
chestnut stuffing, pigs in blankets, Yorkshire pudding, roast potatoes,
seasonal vegetables, rich turkey gravy

Seabass Involtini
fillets of seabass filled with mozzarella cheese, raisins and pine nuts,
courgette and mint sauce, buttery baby potatoes

Lamb Wellington
loin of lamb wrapped in thyme & aubergine stuffing enclosed in puff pastry,
seasonal vegetables and roast potatoes, lamb jus

Moroccan Vegetable Tagine
wild mushroom couscous (gf df v vg)

desserts

The Boatyards own Christmas pudding, brandy sauce (gf df*)

Basil scented Tart au citron

Chocolate mousse, lavender cremeux and berry compote

Selection of Cheeses, biscuits, fruit and celery

coffee

Homemade mini mince pies & chocolates

Christmas Day 4 course menu incl. crackers & coffee
£70.00pp / £35.00pp (5-12 yrs)

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

Advance booking - please call the restaurant 01624 845470