

# THE BOATYARD

★ *new years day* ★

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

## *starters*

Cauliflower cheese soup, parmesan crisp (gf v vg\* df\*)

Pheasant and ham hock terrine, toasted brioche, red onion chutney (gf\* df\*)

Potted salmon, pickled cucumber, chive crème fraiche (gf)

Avocado, crispy bacon, charred sweetcorn, roasted cherry tomatoes  
& baby spinach salad (v\* vg\* df gf)

## *mains*

Roast Sirloin of Beef, Yorkshire pudding, roast potatoes  
seasonal vegetables (gf\* df\*)

Roast Leg of Lamb, Yorkshire pudding roast potatoes  
seasonal vegetables (gf\* df\*)

Pan fried Chicken Supreme  
chorizo and herb risotto

Salmon Wellington, tarragon cream sauce  
wilted spinach, buttery baby potatoes

Aubergine, Red Lentil and Walnut Ragu  
red lentil penne (v gf df vg)

## *desserts*

Golden syrup dumplings, rum and golden syrup sauce with vanilla ice cream

Double chocolate cheesecake, chocolate brownie, whipped Manx cream

Spiced plum and apple Eton mess (gf df\*)

Creameries vintage cheddar, fruit, celery and crackers (gf\*)

## *coffee*

homemade chocolate

New Years Day 3 course menu £35.00pp / £17.50pp (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