



CHRISTMAS DAY LUNCH

The Boatyard Restaurant

4 course lunch with coffee Adults 70.00 / Children 35.00

CANAPÉS

Kipper Pate, seaweed scone

Goats Cheesecake with caramelised red onion

Chicken Liver Parfait on toasted Ross Bakery brioche

STARTERS

Manx Scallop and Prawn Roulade with celeriac puree gf

Roasted Beetroot Salad with citrus and tarragon cashew cream gf vg df

Pan Seared Pigeon Breast, butternut squash puree, blueberry jus gf df

MAIN COURSES

Butter Basted Breast of Turkey

shallots, pancetta and confit of turkey leg stuffing, Yorkshire pudding, pigs in blankets, chateaux potatoes, selection of fresh seasonal vegetables gf* df*

Manx Fillet Steak

local crab toastie, chateaux potatoes, selection of fresh seasonal vegetables gf* df*

Pan Fried Halibut

creamed leeks, lobster bisque, pommes anna gf

DESSERTS

Homemade Traditional Christmas Pudding, brandy sauce df*

Assiste of Apples - apple sorbet, tart tatin and pannacotta

Chocolate Gateaux - white, milk and dark mousse

Cheese Platter

Manx Vintage Cheddar, Blacksticks Shropshire Blue, Soft Creamy Brie, artisan biscuits, fruit and homemade chutney gf*

COFFEE

Petit Fours

v = vegetarian gf = gluten free df = dairy free, vg= vegan v*/gf*/df* with amendment (please notify us)

Additional Vegan / Plant based dishes are available—see Christmas Day Plant-based menu

Fixed price menu. Gratuities at your discretion