



EVENING CHRISTMAS PARTIES

The Boatyard Restaurant

December 2nd – December 24th Wednesday to Saturday 5.30pm to 8.45pm

3 course menu 39.95

NIBBLES

Optional extra 4.00 each

Medley of olives, Artisan Bread Board, Pot of Pickled Mussels & Cockles

STARTERS

Cauliflower & Chestnut Soup, with seared Manx scallop and black pudding gf df vg*

Manx Crab Toasties, our famous mix of local crab, cream cheese and secret ingredients on toasted Ross Bakery ciabatta gf*

Traditional Prawn Cocktail gf, df*

Charred Mushroom Skewers, satay sauce vg df df

Chicken Liver Parfait, toasted Ross Bakery brioche, plum and apple chutney gf*

MAIN COURSES

The Posh Turkey Platter - Butter basted breast of turkey, shallot, confit of turkey leg, pancetta stuffing, Yorkshire pudding, pigs in blankets, chateaux potatoes, fresh seasonal vegetables gf* df*

Sirloin Steak Diane - Classical sauce of brandy, cream, Dijon mustard, hand cut chips, fresh vegetables gf df

Cranberry Nut Roast Wellington, chateaux potatoes, fresh seasonal vegetables vg df gf

Pancetta Wrapped Loin of Cod, braised shallots, red wine jus, dauphinoise potatoes gf df*

DESSERTS

Homemade Christmas Pudding, brandy sauce df* vg*

Blackberry and Apple Crumble, oaty custard vg gf df

Profiteroles, warm chocolate fudge sauce

Cinnamon Cheesecake, caramel sauce gf

Extra Cheese Course 10.50 (ideal for 2 people sharing)

Blacksticks Shropshire blue, Manx vintage cheddar, Soft Brie, crackers, fresh fruit, chutney

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