



## LUNCHTIME CHRISTMAS PARTIES

The Boatyard Restaurant  
December 2nd – December 24th Wednesday to Saturday 12 to 2pm  
2 course 19.95 / 3 course 24.95

### NIBBLES

Optional extras 4.00 each  
Medley of olives, Artisan Bread Board, Pot of Pickled Mussels & Cockles

### STARTERS

Cauliflower and Chestnut Soup, homemade bread gf\* df vg  
Chicken Liver Parfait, toasted Ross Bakery brioche, plum and apple chutney gf\*  
Traditional Prawn Cocktail gf df\*  
Charred Mushroom Skewers, satay sauce vg df df

### MAIN COURSES

The Classic Turkey Platter - Butter basted breast of turkey, Yorkshire pudding, roast potatoes, sage and onion stuffing, chipolata, honey roast carrots and parsnips, brussel sprouts, Port and cranberry sauce with juniper gf\*df\*  
Roast Stuffed Belly of Pork - Yorkshire pudding, roast potatoes, apricot & sage stuffing, honey roast carrots & parsnips, brussel sprouts, apple sauce gf\*df\*  
Nutty Roast, roast potatoes, selection of fresh seasonal vegetables, plant-based gravy vg gf gf  
Pan-fried Fillet of Hake, sauté potatoes, wilted spinach, chive beurre blanc gf df\*

### DESSERTS

Homemade Christmas Pudding with vanilla custard vg\*df\*  
Blackberry and Apple Crumble, oaty custard vg gf df  
Boozy Sherry Trifle with Manx whipped cream  
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)