

Cheers
Christmas



Boatyard Christmas
Party Menu



Booking Information

Our Christmas party menu is an additional menu to our regular lunch and evening menus. The party menu must be booked in advance, with a deposit and a food pre-order. All guests must choose from the party menu.

Menu Price

Lunch 2 courses 29.95 or 3 courses 39.95 Available 12pm to 1.45pm

Dinner 3 courses 39.95 Available 5.30pm to 8.45pm

some dishes have additional supplements

Party Menu Availability

30th November to 24th December

Wednesday to Saturdays Lunch or Dinner

(not available on Sundays)

Sittings

Tables are available for a duration of 2hrs 15mins.

Deposit

A £10 deposit per person to be paid at time of booking.

Bookings will remain provisional until a full deposit has been paid.

Final payment - Deposits will be deducted from your final bill. We kindly ask that on the day one payment is taken for the party.

Pre-order

We kindly require a food pre-order.

Please email/post your pre-order no later than 1 week before the date of your meal.

A pre-order sheet will be provided.

Cancellation / Changes

Deposits are non-refundable if cancelled within 7 days of the meal.

If you need to make changes to your booking, please let us know in advance.

A £10 cancellation fee will apply to each guest who does not attend on the day of the party for which we have not been informed no later than 24hrs before.

Group Bookings

9 - 19 guests, Lunch times between 12pm - 1.30pm.

Evening times available will be 5.30pm or 6pm / or 8.30pm

Exclusive Use - for any group of 20 - 50 guests. Subject to a minimum spend.

A service charge of 10% will be added to all group bookings.

Christmas Party Enquiries

To check available dates and times, call 01624 845470

or email fish@theboatyardpeel.com



Boatyard Christmas Party Menu

Lunch 2 courses 29.95 or 3 courses 39.95

Dinner 3 courses 39.95

Starters

Local tomato, coconut and chilli soup with Noas spudnic bread vg gf*

Local Kipper pate with seaweed puffaloons gf*

Chinese cauliflower pancakes, cucumber and spring onions, hoisin sauce vg

Slow cooked duck rillettes, pickles, toasted Ross bakery focaccia bread gf* df

Local scallops, black pudding crumb, parsnip puree, spiced apple (4.00 supplement) gf* df*

Mains

Roast breast of Turkey

Yorkshire pudding, sage and onion stuffing, pigs in blankets, roast potatoes, sprout flowers, roasted carrots and parsnips, turkey gravy gf*

Pan seared breast of Pheasant

slow cooked pheasant leg ragu, toasted dhal puree, haggis, dehydrated carrot cake, jus gf* df*

Celeriac Steak

Pan fried on parsnip puree, gently fried onions, grilled portabella mushroom with pesto, watercress and wild rice vg

Pan fried fillet of Cod

bubble and squeak cake, sauteed king oyster mushroom and red wine jus df gf*

Manx fillet Steak

pan seared with a peppercorn sauce, twice cooked chips (6.00 supplement) df* gf*

Desserts

Homemade Christmas pudding with brandy custard vg*

Chocolate orange popcorn cheesecake gf vg

Raspberry trifle with white chocolate custard, raspberry jelly, toasted brioche crumbs

Manx Vintage Cheddar, crackers and grapes gf*

df dairy free, vg vegan, gf gluten free, gf*/df*/vg* needs adjusting (please notify us)

