

A BOATYARD RUM ADVENTURE

4 COURSE DINNER WITH RUM PAIRINGS & COFFEE
FRIDAY 19TH APRIL—TICKETS £60PP
GUEST HOSTS
RICK DACEY OF OUTLIER DISTILLING CO. IOM
DAVE MARSLAND—DRINKS ENTHUSIAST/MANCHESTER RUM FESTIVAL/BRAND AGENCY

STARTER

BEACH HOUSE SPICED – NEW WORLD RUM – MAURITIUS
Grilled octopus marinated in Mauritius spiced rum,
served with pineapple salsa and microgreens

(2ND) STARTER

CLEMENT CREOLE SHRUB RHUM – FRENCH STYLE RHUM - MARTINIQUE
Pan-seared creole spiced Manx king scallop,
with shallots, garlic and a hint of fresh thyme

MAIN COURSE

CHAIRMANS RESERVE – ENGLISH STYLE RUM – ST LUCIA
Honey glazed duck breast served with beetroot, quinoa,
blackberries, baby carrots

DESSERT

HOOLIE WHITE – SPANISH STYLE RON – ISLE OF MAN
Shipwrecked tart with clotted cream

COFFEE

FILTER COFFEE OR TEA

Bookings: Tickets can be purchased by calling 01 624 845470
Please notify of any allergies or dietary requirements at time of booking.

