



FATHERS DAY

BOATYARD RESTAURANT PEEL

SUNDAY 16TH JUNE, SET LUNCH MENU

Starters

Tomato and Red Pepper Soup
local wild garlic oil GF *VG

Pheasant Scotch Egg
homemade piccalilli DF

Locally Smoked Kipper Pate
melba toast, preserved lemon GF*

Chinese 5 Spiced Cauliflower & Pancakes
spring onion, cucumber, hoisin sauce VG DF

Mains

Roasted Sirloin of Manx Beef
Roast potatoes, honey roasted Carrot, parsnip, cauliflower cheese ball,
Staarvey farm chard, Yorkshire pudding, gravy GF* DF*

Slow Cooked Pork Belly
Apricot and sage stuffing, roast potatoes, honey roasted Carrot, parsnip,
cauliflower cheese ball, Yorkshire pudding, gravy GF*

Pan-seared Sea Trout Fillet
Beluga black lentils, pickled carrot & fennel salad, samphire, hollandaise sauce GF

Manx Lobster & Queenie Gratin
chips /new potatoes (£5 supplement)

Nut roast Wellington
Roast potatoes, maple roasted Carrot, parsnip, Staarvey farm chard, gravy GF* VG DF

Desserts

Gooseberry and Apple Crumble
vanilla custard

Yorkie bar Chocolate & Raisin Cheesecake
chocolate soil GF

Coconut and strawberry pannacotta
mint cream GF, VG, DF

Deconstructed Lemon Meringue Pie GF*

RESERVATIONS

3 COURSES, £45PP / KIDS £22.50 / UNDER 10s: LITTLE PIRATES MENU OPTION £8.50

Advance Bookings . Tel: 845470 / Online: theboatyardpeel.com
£10pp Deposit & Pre-Order . Bookings made online, deposit payable by Bank Transfer.

GF gluten free ingredients, DF - dairy free, VG - vegan, DF* GF* - can be adapted on request

Please note we cannot guarantee absence of nuts, gluten or dairy in our dishes. Please notify us of any allergies.