

BOATYARD

new years day lunch

Monday 1st January 2018

Homemade bread basket

Manx butter, balsamic & olive oil for dipping

starters

Manx Vegetable Broth (v, gf)

Twice Baked Lobster Soufflé

Confit Chicken & Ham Hock Terrine, toasted brioche, fig & pear chutney (gf*)

Goats Cheese & Fig Salad with local leaves & caramelised walnuts (v, gf)

Traditional Prawn Cocktail (gf)

mains

Roast Sirloin of Beef, Yorkshire pudding, roast potatoes & roasted winter vegetables (gf*)

Pan Fried Hake fillet, creamy leek & bacon in a saffron sauce, buttery new potatoes (gf)

Roast Winter Vegetable Bake, topped with breadcrumbs & cheese (v, gf*)

Baked Manx Scallops with hazelnut & parsley butter, new potatoes

Roasted Chicken Breast, bubble & squeak, mushroom sauce

desserts

Cherry & Coconut Panna cotta with brown butter crumble (v, gf*)

Baked Red Velvet Cheesecake with mascarpone frosting & chocolate sauce (v)

Red Berry Eton Mess (v)

Apple & Quince Crumble with real vanilla custard (v)

Cheeseboard, Vintage Manx Cheddar & Blue Stilton, biscuits, fruit & chutney (v, gf*)

coffee

With homemade chocolate

Reservations

Call 845470. Sittings from 12 till 4pm

3 courses & coffee £35.00 (children 12 & under £17.50 - 1/2 portions)

All bookings require a non refundable £10pp deposit to confirm.