

EASTER SUNDAY

Starters

Spring vegetable minestrone
cashew parmesan, Noas multigrain bloomer vg gf*

Prawn, charred sweetcorn and tomato salad
sesame and sherry vinegar dressing gf df

Chinese confit of duck leg pie
oriental broth, celeriac and chives df

Warm salad of roasted red onions, sweet potato, red pepper,
and courgette with green lentils, harissa dressing vg gf

Mains

Roast Manx Beef Sirloin
roast potatoes, honey roasted carrot & parsnip, green cabbage,
cauliflower cheese ball, Yorkshire pudding, gravy gf* df*

Pan fried Fillet of Hake
white bean and rosemary puree, Staarvey farm sauteed rainbow chard,
lemon and caper butter gf

Oven Roasted Chicken Supreme
sage and onion suet pudding, creamed potatoes, brussel sprouts and crispy pancetta,
honey roast carrots, chicken jus gf

Persian Aubergine and Walnut Stew
pomegranates, mint and parsley couscous vg

Boatyard Fish Gratin
Fresh & smoked white fish, flavoursome salmon belly, leeks, peas, and creamy white wine sauce,
topped with Manx vintage cheddar, breadcrumbs, oven baked & topped with a poached egg gf*

Desserts

Sticky Toffee Pudding
Davison's vanilla ice cream vg* df*

Vanilla and strawberry pannacotta trifle
vanilla sponge, with strawberry pannacotta, strawberry compote, custard and whipped cream

Our Easter Sundae
Cadburys cream egg, chocolate sponge, homemade chocolate fudge sauce, caramel sauce,
Davison's vanilla ice cream, whipped cream

Manx cheeses vintage cheddar and red Leicestershire,
crackers, chutney and grapes gf*

5TH APRIL
2 OR 3 COURSE
LUNCH
ADULTS £38/£50
OVER 12'S KIDS HALF PRICE
LITTLE PIRATES MENU
£9.50 UNDER 12'S



THE BOATYARD PEEL

