

MOTHERS DAY



30TH MARCH
3 COURSE
LUNCH
ADULTS £50
(KIDS HALF PRICE)

Starters

White Bean Rosemary Soup
truffle oil (VG, GF*)

Smoked Salmon & Asparagus Tart
pea shoots, caper berries, salsa verde

Ham Hock Scotch Egg
homemade piccalilli

Salt Baked Beetroot, Vegan Cream Cheese Mousse
black olive tuille (VG, GF*)

Mains

Roast Sirloin of Beef
honey roasted carrot & parsnip, roast potatoes, green cabbage,
cauliflower cheese ball, Yorkshire pudding, gravy (GF*)

Roasted Greek inspired Lamb Shoulder
Mediterranean polenta, lemon yoghurt dressing (GF, DF*)

Pan seared Black Bream Fillet
mussel fritter, tomato broth, herb gnocchi (DF)

Maple Roasted Butternut Squash Risotto
spinach, crispy sage, cashew parmesan, basil oil (VG, GF)

Desserts

Elderflower Mousse
strawberry marshmallow, strawberry compote (GF)

Chocolate Layer Cake
raspberry sorbet, chocolate shard, raspberry gel (DF, GF)

Salted Caramel Panna cotta
hazelnut praline (VG, GF)

Gingerbread Bread Pudding
vanilla creme anglaise

THE BOATYARD PEEL