

mothers day



Starters

Sweet Potato and Pear Soup
caramelized pear, Noas multigrain bread vg

Persian Chicken Goujons
sweet maple and mustard dipping sauce gf

Smashed Avocado Bruschetta
smoked salmon and a poached egg gf*, df*

Creamy Orzo

French style shitake and brown mushrooms, garlic, soy and parsley vg

Mains

Roast Sirloin of Beef

honey roasted carrot & parsnip, roast potatoes, green cabbage,
cauliflower cheese ball, Yorkshire pudding, gravy gf*

Panfried Pork Ribeye

roast sweet peppers, pickled garlic, sage butter and creamy mash

Tandoori Cauliflower and Aubergine Tomato Curry
coriander rice vg

Pan Seared Seatrout Fillet

creamy parmesan polenta, chive butter, sundried tomato pesto gf

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

Black Forest Cheesecake

cherries and chocolate fudge sauce

Spotty Dick

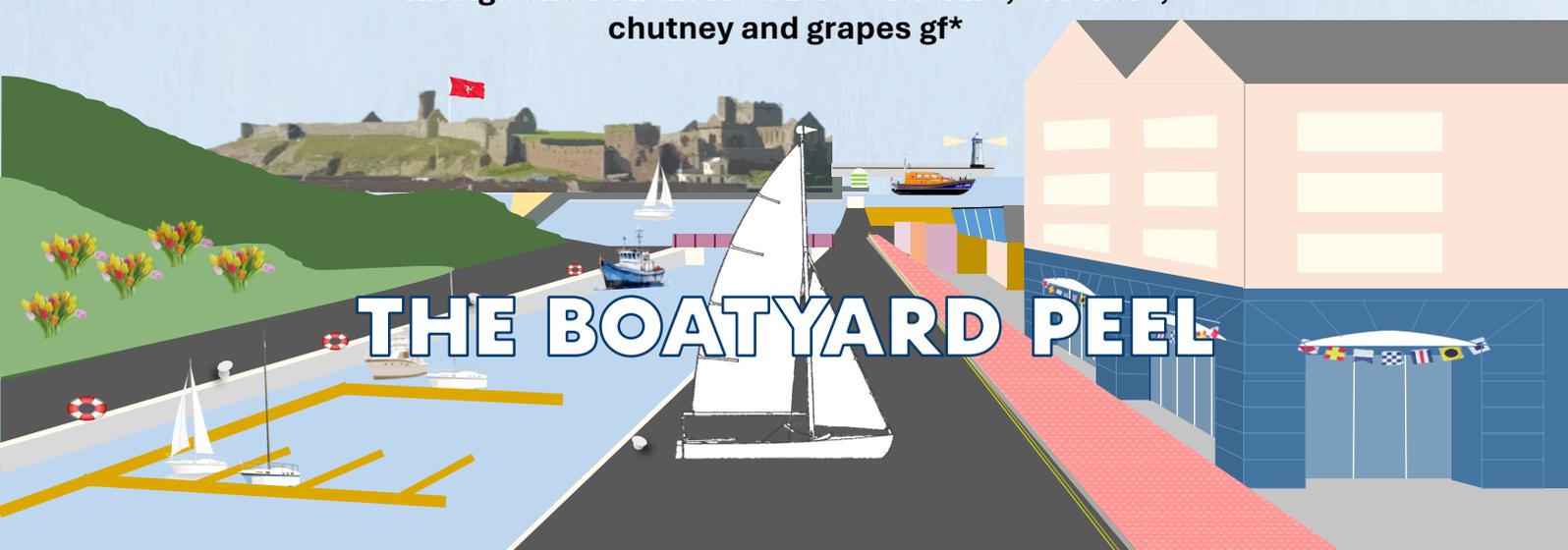
Masala-soaked currants and homemade custard vg*

Eton Mess

new season rhubarb Davison's rhubarb and stem ginger ice-cream

Manx Cheeses

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



THE BOATYARD PEEL