

# EASTER SUNDAY



20TH APRIL  
2 OR 3 COURSE  
LUNCH  
ADULTS £35/£50  
OVER 12'S KIDS HALF PRICE  
LITTLE PIRATES MENU  
£8.50 UNDER 12'S

## Starters

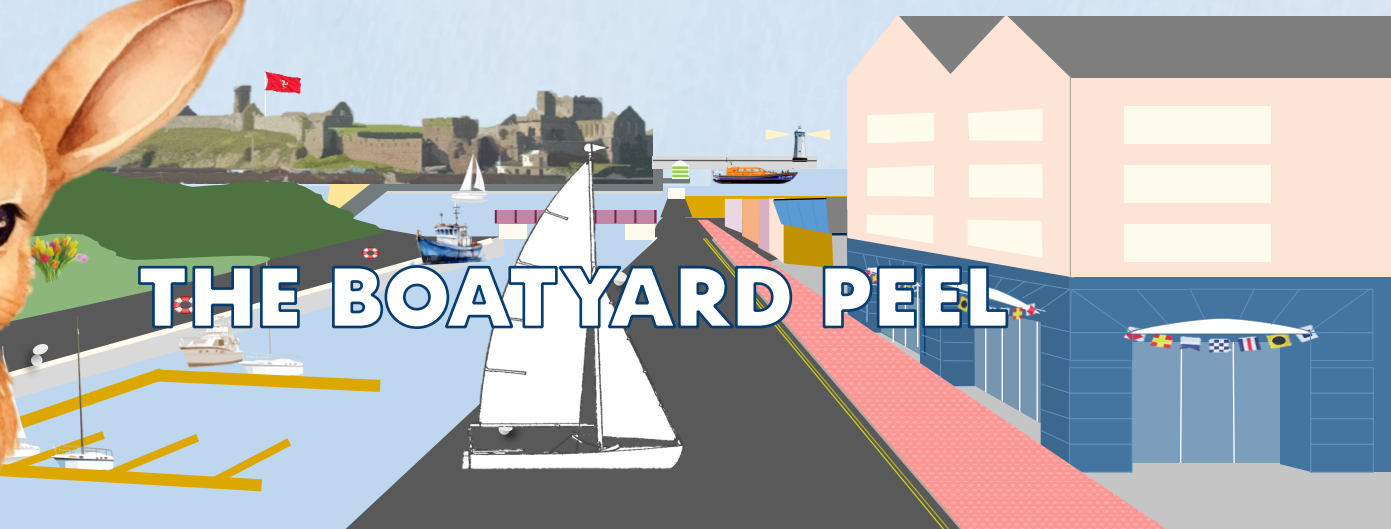
- Wild garlic, nettle & potato soup (GF, VG)
- Pork & Chorizo Meatballs  
tomato, white bean cassoulet (GF)
- Crispy Cod Fishcakes  
chive hollandaise, pickled shallots
- English Asparagus  
crispy quail's eggs, rapeseed mayonnaise (V)

## Mains

- Roasted Beef Sirloin  
roast potatoes, honey roasted carrot & parsnip, green cabbage,  
cauliflower cheese ball, Yorkshire pudding, gravy (GF\*, DF\*)
- Roast Chicken Ballotine  
stuffed with sausage meat, spinach, sundried tomato, feta wrapped in Parma ham,  
fondant potato, roasted purple sprouting broccoli, white wine cream (GF)
- Oven roasted Cod Loin  
Japanese mushroom broth, bok choy, udon noodles (DF)
- Green lentil, butternut squash & sage nut roast Wellington  
maple roasted carrot & parsnip, roast potatoes, tenderstem broccoli, vegan gravy (VG, GF)

## Desserts

- Lemon panna cotta  
pistachio, mixed berry & mint compote (VG, GF)
- Cadbury's creme egg cheesecake (GF)
- Strawberry & honeycomb pavlova, vanilla cream (GF)
- Banoffee hot cross bun bread and butter pudding  
banana custard, toffee sauce



THE BOATYARD PEEL