

# THE BOATYARD SUNDAY LUNCH MENU

## THE STARTERS

### Soup of the Day (VG)

Please ask a member of staff for today's soup of the day

### Prawn and Crayfish Medley \*2/3/4/7/9/10

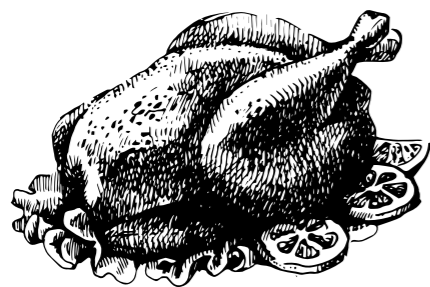
Icelandic prawns and crayfish served on a bed of baby gem lettuce dressed with a classic Marie-Rose dressing

### 7 Portobello Mushroom and Goats Cheese Tower (V) \*5/6/7/8 8

Grilled portobello mushroom, beef tomato and goats cheese rounded with a sweet 'n' sour tarragon dressing and hazelnut crumble

### 12 Chicken and Pancetta Tartlet \*1/7/9/10 8

Shredded Norfolk Chicken, caramelised red onion, smoked pancetta and cream cheese tartlet served on a mixed leaf salad



## THE MAINS

### Roast Sirloin Beef \*1/10

28 Day matured Scotch beef with a jug of rich gravy

Sharing Platter 39.00

For One 20.00

### Corn Fed Rotisserie Chicken \*7/9/10

Succulent corn fed slow roasted rotisserie chicken basted in a honey and mustard glaze

Sharing Platter 29.00

For One 17.00

### Slow Braised Minted Lamb Shank \*7/9/10

8 hour slow cooked marsh fed Welsh lamb shank in a mint jus

Sharing Platter 29.00

For One 17.00

### Mediterranean \*1/8

### Vegan Tart

Mediterranean slow roasted vegetable filling with walnuts and cherry tomatoes

Sharing Platter 28.00

For One 15.00

### Oven Baked \*1/4/7

### Wing of Skate

Clacton caught Skate wing served in a caper beurre Noisette sauce

Sharing Platter 35.00

For One 21.00

All roasts and sharing platters are served with all the trimmings \*1/3/5/6/7/8/9/10

Crunchy Roast Potatoes, Mixed Roasted Vegetables, Stuffing, Yorkshire Pudding, Cauliflower Cheese

