

# THE BOATYARD FESTIVE MENU

## THE STARTERS

**Sicilian Lemon Gin Gravadlax** \*1/3/4/10 **11**

Thinly sliced salmon marinated in Sicilian lemon gin, with caper berries, dill and mustard mayonnaise served with Sicilian Carasau shards

**Festive Tartlet of the Day** **8**

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

**Soup Of The Day (VG)** **7**

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

**Prawn and Crayfish Medley** \*1/3/4/10 **12**

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

**Portobello Mushroom and Goats Cheese Tower (V)** \*1/3/4/10 **8**

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



## THE SPECIALS

**The Boatyard Christmas Turkey Feast** **For One 20**

Succulent slow roasted Norfolk Turkey with all the trimmings including crunchy roast potatoes, honey glazed parsnips, seasonal vegetables, pigs in blankets and a rich festive gravy.

**To Share 40**

**Chateaubriand Steak Sharing Platter** \*1/3/4/10 **To Share 55**

16oz prime cut finest fillet to share with grilled portobello mushrooms, confit of Heirloom tomatoes, watercress salad accompanied with an aged bourbon whiskey peppercorn sauce



## THE SEA

**Grilled Salmon Fillet With Salsa Verde** \*1/3/4/10 **17**

Line caught Scottish Salmon with minted crushed new potatoes

**Lobster Stuffed Ravioli & Monkfish Bisque** \*1/3/4/10 **18**

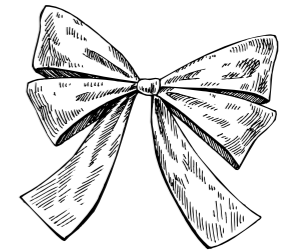
Freshly prepared lobster filled ravioli swimming in a monkfish infused bisque

**Jumbo Tiger Prawns With Brown Shrimp Butter Sauce** \*1/3/4/10 **25**

Pan cooked Asian jumbo tiger prawns with a white wine, garlic butter and brown shrimp sauce served with skinny fries

**Traditional Fish and Chips** \*1/3/4/10 **16**

IPA Ale battered line caught cod with chunky chips, minted mushy peas and homemade tartare sauce



## THE CLASSICS

**Aberdeen 28 Day Matured Sirloin Steak** \*1/3/4/10 **23**

8oz Scotch 28 day matured sirloin steak with peppercorn sauce and rustic skin on fries

**"The Famous" Big Boatyard Burger** \*1/3/4/10 **16**

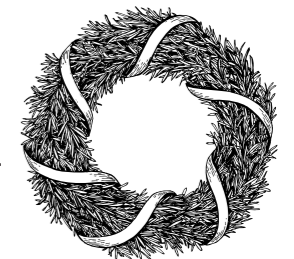
100% Scotch Beef patty topped with sliced beef tomatoes, Asiago cheese, crispy pancetta, lettuce and homemade relish

**Slow Braised Lamb Shank With Red Wine Reduction** \*1/3/4/10 **22**

Marsh fed Welsh lamb braised for 8 hours, served on a mound of salted, crushed new potatoes and roasted vegetables

**Mediterranean Vegan Tart (VG)** \*1/3/4/10 **14**

Mediterranean vegetables with a walnut and cherry tomato salad, drizzled with a balsamic reduction



## SIDES

Medley of Vegetables	4	Fine Green Beans	4
Artisan Bread & Butter	3	Artisan Bread & Oil	4
		Mixed Olives	4