

BOATYARD SUNDAY MENU

2 COURSES £25 | 3 COURSES £29

STARTERS

Homemade Soup of the Day
Wheaten bread, Irish butter

Salt & Chilli Crispy Squid
Asian slaw, tom yum dipping sauce

Caesar Salad
Garlic croutons, creamy Caesar dressing, aged parmesan cheese

Fivemiletown Goat's Cheese Fritters
Boatyard sloe gin pickled beetroot, candied walnut & rocket leaves

MAINS

Traditional Turkey & Ham
with Sage & Onion Stuffing & Red Wine Gravy

Slow Roast Eye of Silverside Beef

Butcher's Cut of the Day

*All of the above served with duck fat roasties, buttery mashed potatoes,
honey crushed carrot & parsnip, broccoli & cauliflower mornay*

Risotto Primavera
Broad beans, peas, asparagus, spring onions, aged parmesan, white truffle oil

DESSERTS

Cheesecake of the Day
Please ask your Server

Boatyard Gin Lemon Posset
Boatyard gin & tonic infused jelly cubes

Chocolate Crème Brûlée
Raspberry sorbet

Selection of Ice Cream
Wafer basket, raspberry, chocolate sauces

Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.

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SINCE 1890**

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**IRELAND'S FIRST EVER DISTILLERY TO
BE AWARDED B CORP CERTIFICATION**

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**AWARD WINNING PERMIUM SPIRITS
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INGREDIENTS**



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