

# THE BOATYARD SUNDAY LUNCH

## Special Two Course Menu £19.95 (third course £4.50)

Festive Starter of the day \* Artisan Bread with Italian Olives

Butcher's Special of the Day \* Vegetarian Nut Roast \* Fish Mongers "Catch of the day"  
(vegan option available)

Dessert of the Day

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## A LA CARTE MENU

### Aperitif:

A glass of Laurent Perrier champagne 13.95

### FOR THE TABLE

Artisan bread with English butter	5
Mixed Italian Olives	6
With extra virgin olive oil and balsamic reduction	6

### STARTERS/ LIGHT BITES

FESTIVE TARTLET OF THE DAY \*1/2/3/4/5/7/8/10 **£8**

Served on crispy mixed leaf salad and rounded sweet chilli dressing

NORFOLK CHICKEN LIVER PARFAIT \*1/3/8/9/10 **£10**

Served with red shallots, cranberry chutney, star anise and Melba toast

CELERIAC, PARSNIP AND HAZELNUT SOUP \*1/7/8 **£8**

With sourdough croutons and topped with shaved truffle

CURED SALMON GRAVADLAX \*4 **£14**

Served with shaved fennel and rocket leaf salad and Panne Carasau bread

Allergen codes as follows: 1 gluten/2 crustacean/ 3 egg/4 fish/5 peanuts/6 soybeans/7 lactose/8 nuts/9 celeriac/10 mustard/11 sesame/12 sulphur dioxide & sulphates /13 lupin/14 molluscs