



The Boudingait

CHRISTMAS PARTY MENU

2 courses

Adults £28.00 | Children £16.95

3 courses

Adults £36.00 | Children £19.95

Starters

LENTIL & THYME SOUP (V) (VEGAN OPTION)
Served with Ciabatta & Butter

HAGGIS FRITTERS
Served with Chutney & Side Salad

BEER BATTERED FISH GOUJONS
Fresh Beer Battered Haddock Goujons served with Tartare Sauce, Lemon & House Salad

CHICKEN & HERB TERRINE
Served With a choice of Toast or Oatcakes, Chutney & House Salad

MEDITERRANEAN VEGETABLE TART
With Balsamic Glaze & served with House Salad

The Main Event

TRADITIONAL CHRISTMAS DINNER (GF OPTION)

Roast Turkey Served with Pork Sausage meat & Herb stuffing, Chipolata wrapped in Bacon, Roast Potatoes, Chef's family receipe Bread Sauce, oven Honey roasted Carrots & Parsnips, Oven Roasted Brussel Sprouts, Gravy & Cranberry Sauce

LEMON & DILL CRUMBED COD FILLET
Served with Mashed Potato & Seasonal Vegetables

BRAISED BEEF STEAK & RED WINE JUS
Served with Roast Potatoes & Seasonal Vegetables

FOUR CHEESE TORTELLONI ARRIABBIATA)
Topped with Parmesan Shavings & served with Garlic Ciabatta.

WILD MUSHROOM & THYME STROGANOFF (VEGAN)
Wild Mushrooms & Thyme in a Creamy Sauce, served with Rice

Desserts

TRADITIONAL CHRISTMAS PUDDING
Served with Brandy Butter & Cream

CHOCOLATE TRUFFLE TORTE (VEGAN) (GF)
Served with fresh Berries & a choice of Cream or Ice-Cream

NEW YORK BAKED VANILLA CHEESECAKE
Served with, Chantilly Cream and Fresh Berries

APPLE & CINNAMON FRITTERS
Served with Maple Syrup and a choice of Cream or Ice-Cream

AFFOGATO (GF)
An Italian dessert of two scoops of Vanilla Ice Cream, covered with a shot of Espresso
OR WHY NOT SWAP FOR HOT CHOCOLATE

GLUTEN FREE AND VEGAN OPTIONS FROM OUR STANDARD MENU CAN BE SERVED IF REQUIRED