

THE BOUDINGAIT



CHRISTMAS

DAY MENU

ADULTS £75



CHILDREN £45

TO START

LENTIL & THYME SOUP (V)

Served with Ciabatta & Butter

HOT SMOKED KILN SALMON

Served with Capers, pickled Shallots, Brown Bread & House Salad (£2 Supplement)

FANTAIL OF GALIA MELON (VEGAN)

Served With Seasonal Berries

CHICKEN & HERB TERRINE

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

GOATS CHEESE, SPINACH & BEETROOT SALAD

With Butternut Squash & Chard, dressed with a Balsamic dressing

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 recipe Bread Sauce, oven Honey roasted Carrots & Parsnips, Oven Roasted Brussel Sprouts, Gravy & Cranberry Sauce

TUNA STEAK & MANGO SALSA (GF)

Fresh Tuna Steak topped with a sweet and spicy Mango Salsa, served with buttered New Potatoes & Lambs Lettuce

RIBEYE STEAK & PEPPERCORN SAUCE

Cooked to your liking, served with Chips or Roast Potatoes, Grilled Tomato, Portobello Mushroom & Peppercorn Sauce (£3 Supplement)

CREAMY GARLIC KING PRAWN LINGUINE (GF OPTION)

Serve King Prawns in a creamy White Wine, Garlic & Herb Sauce, served with Garlic Ciabatta

WILD MUSHROOM & THYME BOURGIGNON (VEGAN)

Wild Mushrooms in a Rich Gravy, Served with oven Honey roasted Carrots & Parsnips & Rice

SOMETHING SWEET

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Butter & Cream

BAKED VANILLA CHEESECAKE (GF)

Served with, Chantilly Cream and Fresh Berries

CHOCOLATE ORANGE TORTE (VEGAN) (GF)

Served with fresh Berries & a choice of Cream or Ice-Cream

RASPBERRY CRANACHAN

A simple Scottish, exquisite combination of Honey Toasted Oats, Whisky Mascarpone Cream & Scottish Raspberries

CHEESEBOARD

A trio of Cheeses, served with Chutney, Grapes & Oatcakes

DISHES FROM OUR STANDARD MENU CAN BE SERVED IF REQUIRED

www.theboudingait.com

