THE BOUDINGAIT

CHRISTMAS PARTY MENU

2 COURSES £26

3 COURSES £32

TO START

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

HAGGIS FRITTERS
Served with Chutney& House Salad

SMOKED HADDOCK REMOULADE
With Capers, Toasted Ciabatta & House Salad

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

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

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

CREAMY GARLIC KING PRAWN LINGUINE (GF OPTION)
King Prawns in a creamy White Wine, Garlic & Herb Sauce, served with Garlic Ciabatta

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

SOMETHING SWEET

TRADITIONAL CHRISTMAS PUDDING
Served with BrandyButter & Cream

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

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

NEW YORK BAKED VANILLA CHEESECAKE
Served with, ChantillyCream and Fresh Berries

DISHES FROM OUR STANDARD MENU CAN BE SERVED, IF REQUIRED

www.theboudingait.com