



The Boudingait



CHRISTMAS DAY MENU 2018

ON ARRIVAL



GLASS OF MULLED WINE OR PROSECCO

STARTERS



ROAST PARSNIP & HONEY SOUP

Served with Crusty Bread & Butter

SMOKED DUCK & STORNAWAY BLACK PUDDING SALAD

With Crispy Pancetta, Beetroot & Salad Leaves with Balsamic Dressing

HIGHLAND SMOKED SALMON MOUSSE WITH SOFT MUSTARD & DILL CENTRE

Topped with Smoked Salmon, Served with Side Salad

FANTAIL OF GALIA MELON

Served With Seasonal Berries

THE MAIN EVENT



TRADITIONAL CHRISTMAS DINNER

Served with Sage & Onion Stuffing, Chipolata wrapped in Bacon, Roast Potatoes, Seasonal Vegetables, Gravy & Cranberry Sauce

VENISON HAUNCH

Marinated in Rosemary & Juniper Berries served with a Red Wine Jus, Roast Potatoes & Seasonal Vegetables

WHITE WINE & TARRAGON SALMON FILLET

Served with a White Wine & Tarragon Sauce, Roast Potatoes & Seasonal Vegetables

BUTTERNUT, BRIE & BEETROOT TART (V) (GF)

A gluten free Pastry Tart filled with Butternut Squash, Beetroot Chutney, Brie & Vintage Cheddar. Served with Potatoes, Side Salad and a Balsamic Glaze

DESSERTS



TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Butter & Cream

STICKY FIGGY PUDDING (GF)

Served with a choice of Custard, Cream or Ice-Cream

AFTEREIGHT CHEESECAKE (FROM TEMPTATIONS BAKERY)

Served with, Chantilly Cream and Ice Cream

CHEESEBOARD

Selection of Cheese served with Chutney, Celery Sticks, Grapes & Oatcakes

All of our food is prepared daily therefore our menu is subject to availability. All ingredients may not be listed so please let your server know about any allergies or special dietary requirements



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BOOKING INFORMATION & ORDER FORM

ADULTS £55.00 CHILDREN £25

Prior booking is essential between 12pm and 5pm. A 50% deposit is required at the time of booking with full payment due no later than the 1st of December. Pre-orders are due by the 19th of December.

PARTY NAME:
TEL:
NUMBER OF PARTY:
ARRIVAL AT: (PLEASE ARRIVE 15 MINUTES BEFORE DINING) **DINING AT**
DEPOSIT : **PAID ON:**
BALANCE PAID : **PAID ON:**
SIGNATURE

Name:	Name:	Name:	Name:	Name:	name:	Name:	Name:	Name:	Name:	Name:	Name:	Name:	Name:	Name:

STARTERS														
ROAST PARSNIP & HONEY SOUP														
SMOKED DUCK SALAD														
SMOKED SALMON MOUSSE														
FANTAIL OF GALIA MELON														

MAINS														
TRADITIONAL CHRISTMAS DINNER														
VENSION HAUNCH														
SALMON FILLET														
BUTTERNET, BRIE AND BEETROOT TART														

DESSERTS														
TRADITIONAL CHRISTMAS PUDDING														
STICKY FIGGY PUDDING (GF)														
AFTEREIGHT CHEESECAKE														
CHEESEBOARD														

DIETARY REQUIREMENTS	
Name:	
Name:	
Name:	
Name:	
Name:	
Name:	

