



The Boudingait



## CHRISTMAS PARTY MENU 2018

### STARTERS



**HOMEMADE SOUP OF THE DAY (V) (GF)**

Served with Crusty Bread & Butter

**SMOKED DUCK & STORNAWAY BLACK PUDDING SALAD**

With Crispy Pancetta, Beetroot & Salad Leaves with Balsamic Dressing

**HOT SMOKED SALMON PATE WITH GHERKINS & LEMON (GF OPTION)**

Served with Chutney & Side Salad

**KING SCALLOPS & STORNAWAY BLACK PUDDING**

Served with Pea & Mint Puree and Crispy Bacon

**CHEF'S OWN CHICKEN LIVER PATE (GF OPTION)**

Served with Oatcakes or Toast, Side Salad & Tomato Chutney

### THE MAIN EVENT



**TRADITIONAL CHRISTMAS DINNER (GF OPTION)**

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

**BAKED COD FILLET (GF)**

Served with a Tomato & Caper Sauce, Potatoes & Seasonal Vegetables

**MCALPINE'S STEAK & ALE PIE**

Head Chef's special recipe of Tender Beef, Slow cooked the traditional way, topped with Puff Pastry, served with a choice of Potatoes or Chips & Seasonal Vegetables

**CHICKPEA, SWEET POTATO & SPINACH CURRY (VEGAN) (GF)**

A vegan Curry of Chickpeas, Sweet Potatoes & Spinach in a Coconut & Garlic Sauce, Served with Rice & Naan Bread

**SIRLOIN STEAK**

Prime 8oz Sirloin Steak Served with Chips, Vine Ripened Tomatoes, Mushroom Side Salad & a choice of Whisky or Peppercorn Sauce  
**(£5 Supplement)**

**CHICKEN BALMORAL**

Chicken Breast Fillet stuffed with Haggis and Served with Potatoes, Seasonal Vegetables and a Wholegrain Mustard & Whisky Sauce

### DESSERTS



**TRADITIONAL CHRISTMAS PUDDING**

Served with Brandy Butter & Cream

**STICKY FIGGY PUDDING (GF)**

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

**CHOCOLATE FUDGE CAKE**

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

**AFTEREIGHT CHEESECAKE (FROM TEMPTATIONS BAKERY)**

Served with, Chantilly Cream and Ice Cream