

THE BOUDINGAIT CHRISTMAS DAY MENU

STARTERS

LENTIL & THYME SOUP (VEGAN)

Served with Crusty Bread & Butter

SMOKED DUCK SALAD

With Oven Roasted Little Gem Lettuce & a Sweet Mango, Garlic & Chilli Dressing

SMOKED SALMON & GIN PICKLED CUCUMBER

Served with Bread & Butter & Side Salad

FANTAIL OF GALIA MELON (VEGAN)

Served With Seasonal Berries

CHICKEN LIVER PATE

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

THE MAIN EVENT

TRADITIONAL CHRISTMAS DINNER

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

OVEN BAKED LEMON & HERB HADDOCK

Fresh Haddock Fillet & New Potatoes oven baked with Olive Oil, Butter, Lemon & Herbs served with Crispy Roasted Kale

ROAST BEEF, YORKSHIRE PUDDING & ROAST POTATOES

Traditional Roast Beef, Roast Potatoes, Yorkshire Puddings & Seasonal Vegetables, with Red Wine & Rosemary Gravy

PESTO & MOZZARELLA STUFFED CHICKEN BREAST

Pesto & Mozzarella stuffed Chicken Wrapped in Parma Ham & oven baked, served with Herb & Parmesan Polenta, Tenderstem Broccoli & Seasonal Asparagus

WILD MUSHROOM & THYME BOURGUIGNON (V) (VEGAN)

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

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Butter & Cream

CASSIS, WINE & BAY POACHED PEAR (VEGAN OPTION)

Served with a Gingernut Crumb & a choice of Cream, Ice-Cream & Blackberries

CHOCOLATE TART (VEGAN OPTION)

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

BAILEYS CHEESECAKE

Served with, Chantilly Cream and Fresh Berries

CHEESEBOARD

Selection of Cheese served with Chutney, Grapes & Oatcakes