



The Boudingait

CHRISTMAS PARTY MENU

Adults £29.95 | Children £18.95

Starters

LENTIL & THYME SOUP (V) (VEGAN OPTION)

Served with Ciabatta & Butter

HAGGIS FRITTERS

Served with Chutney & Side Salad

MOULES MARINIÈRES

Mussels served in a creamy White Wine, Onion & Parsley Sauce, served with Garlic Ciabatta

CHICKEN LIVER PATÉ

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

JERK SEASONED COD FILLET & SWEETCORN MASH

Fresh Jerk Seasoned Cod Fillet, with a Creamy Chilli & Parmesan Sweetcorn Mash, Charred Spring Onions & House Salad

BEEF & STOUT STEW WITH CHEDDAR & THYME DUMPLINGS

Served with Roast Potatoes & Seasonal Vegetables

PASTA ARRABBIATA (GF OPTION) (V)

Pasta of the day, in a rich Arrabbiata Sauce, served with Garlic Bread

WILD MUSHROOM & THYME STROGANOFF

(VEGAN)

Wild Mushrooms & Thyme in a Creamy Sauce, served with Rice & oven roasted curly Kale.

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Butter & Cream

CHOCOLATE BROWNIE TORTE (VEGAN) (GF)

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

NEW YORK BAKED VANILLA CHEESECAKE

Served with, Chantilly Cream and Fresh Berries

APPLE & SEASONAL BERRY CRUMBLE

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

AFFOGATO (GF)

An Italian dessert of two scoops of Vanilla Ice Cream, covered with a shot of Espresso

OR WHY NOT SWAP FOR HOT CHOCOLATE

GLUTEN FREE AND VEGAN OPTIONS FROM OUR STANDARD MENU CAN BE SERVED IF REQUIRED