

# THE BOUDINGAIT CHRISTMAS PARTY MENU

## STARTERS

### **LENTIL SOUP (V) (VEGAN OPTION)**

Served with Crusty Bread & Butter

### **HAGGIS FRITTERS**

Served with Chutney & Side Salad

### **SMOKED SALMON & GIN PICKLED CUCUMBER**

Served with Bread & Butter & Side Salad

### **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

### **MACARONI CHEESE (GF OPTION) (V OPTION)**

Creamy Macaroni Cheese, Served with Chips & Side Salad

### **BEEF STEW & HERBY DUMPLINGS**

Served with Roast Potatoes & Seasonal Vegetables

### **PESTO & MOZZARELLA STUFFED CHICKEN BREAST**

Pesto & Mozzarella stuffed Chicken Wrapped in Parma Ham & oven baked, served with Buttery New Potatoes & Side Salad

### **WILD MUSHROOM BOURGUIGNON (VEGAN)**

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

## DESSERTS

### **TRADITIONAL CHRISTMAS PUDDING**

Served with Brandy Butter & Cream

### **CHOCOLATE TART (VEGAN OPTION)**

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

### **VANILLA BAKED CHEESECAKE**

Served with, Chantilly Cream and Fresh Berries

### **STICKY TOFFEE PUDDING (GF)**

Served with Chantilly Cream & Seasonal Berries

### **ETON MESS (GF)**

Classic Meringue, Whipped Cream & Seasonal Berries