



THE BOUDINGAIT CHRISTMAS PARTY MENU 2019



STARTERS



RED LENTIL & TOMATO SOUP (V) (GF)

Served with Crusty Bread & Butter

SMOKED DUCK & STORNAWAY BLACK PUDDING SALAD

With Crispy Pancetta, Beetroot & Salad Leaves with Balsamic Dressing

CRISPY COATED CAMEMBERT

Crispy Coated Camembert Rounds Served with Side Salad & Cranberry Sauce

SWEET POTATO, CASHEW NUT & APRICOT CHUTNEY TART (V) (GF)

Served with Side Salad

CHEF'S OWN CHICKEN LIVER PATE (GF OPTION)

Served with Oatcakes or Toast, Side Salad & Tomato Chutney

COD & PANCETTA FISH CAKES

Served with Side Salad & Tartare Sauce

THE MAIN EVENT



TRADITIONAL CHRISTMAS DINNER (GF OPTION)

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

PAN FRIED 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

RED THAI VEGETABLE CURRY (VEGAN) (GF)

A selection of vegetables with Coconut, Red Peppers, Chilli, Garlic & Thai Basil, Served with Rice & Naan Bread

ABERDEEN ANGUS SIRLOIN STEAK

Prime 8oz Sirloin Steak Served with Chips, 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

BARBURY DUCK BREAST

Served with Potatoes, Seasonal Vegetables and a Red Wine & Red Currant Jus

DESSERTS



TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Butter & Cream

LATTICE APPLE FLAN

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

CHOCOLATE ORANGE DESSERT (V) (GF)

Served with Lemon Sorbet & Seasonal Berries

CHEESECAKE OF THE DAY

Served with, Chantilly Cream and Ice Cream

PANACOTTA

Served with Fresh Berries