



The Boudingait



## CHRISTMAS DAY MENU 2019

### STARTERS



#### **ROAST PARSNIP & HONEY SOUP**

Served with Crusty Bread & Butter

#### **SMOKED DUCK & STORNAWAY BLACK PUDDING SALAD**

With Crispy Pancetta, Beetroot & Salad Leaves with Balsamic Dressing

#### **JERK SEASONED HADDOCK FILLET**

Served with a Sweet & Creamy Chilli & Parmesan Sweetcorn Mash & Side Salad

#### **FANTAIL OF GALIA MELON**

Served With Seasonal Berries

#### **CHICKEN LIVER PATE**

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

### THE MAIN EVENT



#### **TRADITIONAL CHRISTMAS DINNER**

Served with Sage & Onion Stuffing, Chipolata wrapped in Bacon, Roast Potatoes, Chef's own Bread Sauce, Seasonal Vegetables, Gravy & Cranberry Sauce

#### **OVEN BAKED FISH PARCEL WITH GARLIC, CHILLI, SOY & MIRIN DRESSING**

Salmon, Cod & smoked Haddock oven baked with ribbons of Carrot & Cucumber, Spring Onions, Leeks & Pak Choi

#### **VENISON HAUNCH**

Marinated in Rosemary & Juniper Berries served with a Red Wine Jus, Roast Potatoes & Seasonal Vegetables

#### **OVEN BAKED PESTO & MOZZARELLA STUFFED CHICKEN BREAST WRAPPED IN PARMA HAM**

Served with Roast Potatoes & Seasonal Vegetables

#### **WILD MUSHROOM & THYME STROGANOFF**

Wild Mushroom Creamy Stroganoff Served with oven roasted Crispy Kale & Rice

### DESSERTS



#### **TRADITIONAL CHRISTMAS PUDDING**

Served with Brandy Butter & Cream

#### **CHOCOLATE TART**

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

#### **FERRERO CHEESECAKE**

Served with, Chantilly Cream and Ice Cream

#### **CHEESEBOARD**

Selection of Cheese served with Chutney, Celery Sticks, Grapes & Oatcakes

All of our food is prepared daily therefore our menu is subject to availability. All ingredients may not be listed so please let your server know about any allergies or special dietary requirements



## The Boudingait

BOOKING INFORMATION & ORDER FORM

**ADULTS £55.00      CHILDREN £25**

Prior booking is essential between 12pm and 5pm. A 50% deposit is required at the time of booking with full payment due no later than the 1<sup>st</sup> of December. Pre-orders are due by the 19th of December.

<b>PARTY NAME:</b>	<table border="1"> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> <tr><td>Name:</td></tr> </table>	Name:	Name:	Name:	Name:	Name:	name:	Name:	Name:	Name:	Name:	Name:	Name:	Name:	Name:
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<b>TEL:</b>															
<b>NUMBER OF PARTY:</b>															
<b>ARRIVAL AT:</b> (PLEASE ARRIVE 15 MINUTES BEFORE DINING)															
<b>DINING AT</b>															
<b>DEPOSIT :</b>															
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<b>SIGNATURE</b>															

<b>STARTERS</b>														
ROAST PARSNIP & HONEY SOUP														
SMOKED DUCK SALAD														
JERK HADJUK														
HAN TAIL OF GALIAMELON														
CHICKEN LIVER PATE														

<b>MAINS</b>														
TRADITIONAL CHRISTMAS DINNER														
VENSION HAUNCH														
OVEN BAKED FISH PARCEL														
PESTO & MOZZARELLA CHICKEN														
WILDE MUSHROOM & THYME STROGANOFF														

<b>DESSERTS</b>														
TRADITIONAL CHRISTMAS PUDDING														
CHOCOLATE TART														
CHEESECAKE														
CHEESEBOARD														

<b>DIETARY REQUIREMENTS</b>	
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