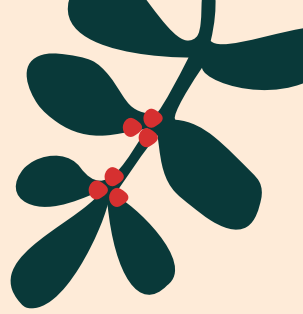


Christmas Day Menu



Starters

Smoked Salmon & Baby Prawn Cocktail (*gfa*)

Marie Rose, pickled cucumber, apple salad and lemon crouton

Beetroot Hummus & Marinated Feta (*v, vea, gf*)

Golden beetroot relish, pickled watermelon & shallot and salad

Parma Ham & Fresh Mozzarella Bruschetta

Balsamic-glazed fig and rocket leaf

Cream of Cauliflower Soup (*ve, gfa*)

Caramelised onion crisps and truffle oil

Confit Ham Hock, Pickled Shallot & Caper Terrine (*gfa*)

Golden beetroot relish, endive and fine herbs

Main Courses

Traditional Roast Turkey (*gfa*)

Chestnut & sage stuffing, pigs in blankets, rosemary roast potatoes, glazed root vegetables and a rich turkey jus

Duo of Scotch Beef (*gfa*)

Fillet medallion & slow braised shin, rosemary salt roast carrots, rosemary roast potatoes and sauce bourguignon – pancetta, red wine, caramelised shallot & button mushroom

Seared Fillet of Sea Trout (*gfa*)

Lemon risotto cake, sprouting broccoli, dill oil and lemon & caviar cream

Celeriac & Wild Mushroom Wellington (*v, vea*)

Tarragon, confit shallot & truffle oil, glazed puff pastry, roasted root vegetables & potatoes and a herb jus

Desserts

Baked Vanilla Cheesecake (*v*)

Honeycomb and mulled berries

Chocolate Orange Torte (*v, vea, gfa*)

Cointreau anglaise and lemon crumb

Pecan & Cranberry Tart (*v*)

Crème fraîche and butterscotch sauce

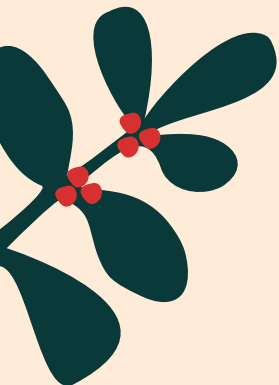
Traditional Christmas Pudding (*v*)

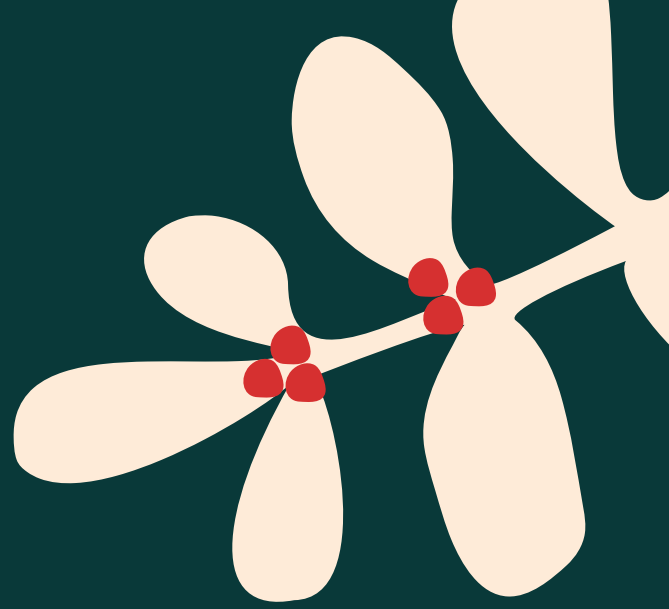
Brandy sauce

Scottish Artisan Cheeses (*gfa*)

Mull cheddar, Hebridean blue and Clava brie, house chutney, celery and Arran oaties

Followed by tea, coffee and warm mince pies





Bowfield

Christmas Day

MENU

