

CHRISTMAS DAY MENU

CANAPÉS

Peach, Burrata & Walnut Crostini *(v)*
Crab & Chilli Quenelles on Oatcakes
Filo Pastry Tartlet with Beef Tartare & Mustard Mayo

STARTERS

Spiced Parsnip & Honey Soup *(v, vea, gfa)*
Curry oil | Fried sprout leaves

Confit Duck & Cranberry Roulade *(gf)*
Juniper-infused pickled pear | Celeriac purée | Hazelnut crumb | Cress & sorrel frisée

Whisky Cured Salmon
Lemon crème fraîche | Fennel & cucumber salad | Sourdough croutons | Fried capers

INTERMEDIATE

Champagne Sorbet with Raspberry Coulis *(ve, gf)*

MAIN COURSES

Smoked Bacon & Chestnut Wrapped Venison Loin *(gf)*
Beef fat-infused fondant potato | Glazed baby carrots | Tenderstem broccoli | Braised red cabbage
Red wine jus | Parsnip crisp

Roast Turkey Breast *(gfa)*
Sage & cranberry stuffing | Chestnut crumb | Duck fat roast potatoes | Brussels sprouts
Baby carrots | Red cabbage | Pigs in blankets | Turkey jus

Butternut Squash, Thyme & Chilli Pithivier *(v, vea)*
Roast pepper purée | Pumpkin seed & basil salad | Cranberry crumb

DESSERTS

Classic Christmas Pudding *(v, vea, gfa)*
Redcurrant jelly | Brandy sauce

Mulled Wine Panna Cotta *(v, vea, gfa)*
Vanilla tuile | Chocolate crumb | Orange sorbet

Chocolate Trio *(v)*
Dark chocolate tart | White chocolate ganache | Chocolate crumb | Mixed berry sorbet

Followed by tea, coffee & warm mince pies

Please alert our team of any food allergies or intolerances that you have, and we will do our best to accommodate you. (v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.

CHRISTMAS DAY

MENU

BOCLAIR

— HOUSE —