

CHRISTMAS DAY MENU

STARTERS

Roasted Celeriac & Thyme Velouté (*v*, *vea*, *gfa*)

Celeriac crisps

Tian of Scottish Smoked Salmon (*gfa*)

Prawn & white crab, lemon gel, crisp apple and sourdough crouton

Confit Duck Terrine (*gf*)

Toasted pistachios, apple & blackcurrant chutney and herb salad

INTERMEDIATE

Kir Royale Sorbet (*ve*, *gfa*)

MAIN COURSES

Traditional Roast Turkey (*gfa*)

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

Roasted Loin of Venison (*gfa*)

Pomme purée, honey-glazed root vegetables and a port & redcurrant jus

Butternut Squash, Spinach &
Caramelised Red Onion Tarte Tatin (*v*, *vea*)

Roasted pear & walnut salad

DESSERTS

Warm Mince Pie Infused Brioche Pudding (*v*)

Spiced crème anglaise

Irish Cream Filled Choux Bun (*v*)

Dipped in milk chocolate with a salted caramel sauce

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

Cointreau anglaise & lemon crumb

Scottish Cheese Selection (*gfa*)

Isle of Mull cheddar, Clava brie, Hebridean blue, Arran oatcakes,
fruit, quince jelly and chutney

FOLLOWED BY TEA, COFFEE AND 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.

BOCLAIR
— HOUSE —

Christmas Day
MENU