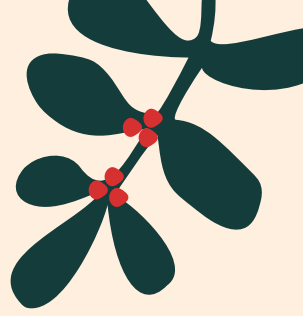


# Christmas Day Menu



## Starters

### **Classic Prawn Cocktail** (*gfa*)

Baby and king prawns, Marie Rose, lemon crouton, pickled relish and apple salad

### **Beetroot Hummus and Marinated Feta** (*v, vea, gf*)

Pickled fennel, golden beetroot relish, pickled watermelon and endive salad

### **Cream of Cauliflower Soup** (*ve, gfa*)

Caramelised onion crisps and truffle oil

### **Slow Cooked Smoked Ham Hough**

Lentil and winter vegetable broth, baby leek and parsley

### **Confit Chicken, Apricot & Pancetta Terrine** (*gfa*)

Tarragon aioli, watercress and roquette and sherry vinaigrette

## Mains

### **Traditional Roast Turkey** (*gfa*)

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

### **Duo of Scotch Beef** (*gfa*)

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

### **Seared Fillet of Sea Trout** (*gfa*)

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

### **Celeriac and Wild Mushroom Wellington** (*v, vea*)

Tarragon, confit shallot and truffle oil, glazed puff pastry, roast roots and potatoes and a herb jus

## Desserts

### **Baked Vanilla Cheesecake** (*v*)

Honeycomb and mulled berry compote

### **Salted Caramel and Dark Chocolate Torte** (*v, vea*)

Raspberry crumb, berry coulis and clotted cream

### **Glazed Passion Fruit Delice** (*v*)

Passion fruit coulis and coconut ice cream

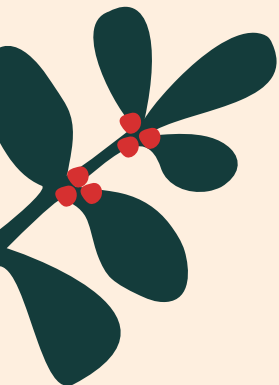
### **Traditional Christmas Pudding** (*v*)

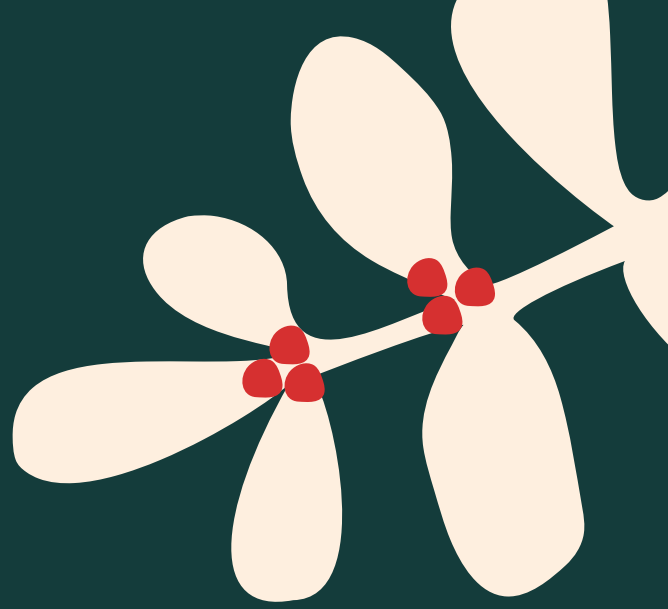
Brandy sauce

### **Selection of Scottish Artisan Cheese** (*gfa*)

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

Followed by tea, coffee and warm mince pies





Bowfield

*Christmas Day*

**MENU**

