



The Boudingait

CHRISTMAS DAY MENU

Adults £69.00 | Children £35.00

Starters

BUTTERNUT SQUASH & SWEET POTATO SOUP (GF) (VEGAN)

Served with Ciabatta & Butter

MOZZARELLA, TOMATO & BLACK OLIVE BRUSCHETTA

With Garlic, Red Onion & Balsamic Dressing

SMOKED SALMON & PROSECCO PARFAIT

Served with Crispy Mini Toasts, Pickled Cucumber Ribbons & House Salad

FANTAIL OF GALIA MELON (VEGAN)

Served With Seasonal Berries

HAM HOCK & PEA TERRINE

Served With a choice of Toast or Oatcakes, Plum & Apple Chutney & House Salad

The Main Event

TRADITIONAL CHRISTMAS DINNER

Roast Turkey Served with Pork Sausage meat & Herb stuffing, Chipolata wrapped in Bacon, Roast Potatoes, Chef's family recipe Bread Sauce, oven Honey roasted Carrots & Parsnips, Oven Roasted Brussel Sprouts, Gravy & Cranberry Sauce

JERK SEASONED COD FILLET & SWEETCORN MASH

Fresh Jerk Seasoned Cod Fillet, with a Creamy Chilli & Parmesan Sweetcorn Mash, Charred Spring Onions & House Salad

SIRLOIN STEAK

Cooked to your liking, served with Chips or Roast Potatoes, Grilled Tomato, Portobello Mushroom & Peppercorn Sauce

PESTO & MOZZARELLA STUFFED CHICKEN BREAST

Pesto & Mozzarella stuffed Chicken Wrapped in Parma Ham & oven baked, served with Herb & Parmesan Polenta, Tenderstem Broccoli & Seasonal Asparagus

WILD MUSHROOM & THYME BOURGUIGNON (V) (VEGAN)

Wild Mushrooms in a Rich Gravy, Served with oven Honey roasted Carrots & Parsnips & Rice

TORTELLONI FORMAGGIO ARRIBIATA (V) (VEGAN)

Egg Pasta with a five Cheese filling, Served in an Arribiata Sauce & with Garlic Bread

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Butter & Cream

CASSIS, WINE & BAY POACHED PEAR (VEGAN OPTION)

Served with a Gingernut Crumb & a choice of Cream, Ice-Cream & Blackberries

CHOCOLATE TORTE (VEGAN) (GF)

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

RHUBARB & GINGER CHEESECAKE (GF)

Served with, Chantilly Cream and Fresh Berries

CHEESEBOARD

Selection of Cheese served with Chutney, Grapes & Oatcakes