

CHRISTMAS DAY MENU

STARTERS

Lightly Spiced Parsnip Soup (v)
Parsnip Crisps and Sour Cream

Duo of Scottish Smoked Salmon Terrine
Pickled Shallot, Samphire, Endive,
and Caviar Crème Fraîche

Ham Hough & Black Pudding Roulade
Apple & Plum Chutney and Toasted Sourdough Crouton

INTERMEDIATE

Winter Berry Sorbet (v)

MAINS

Traditional Roast Turkey (*gfa*)
Apricot and Sage Stuffing, Pigs in Blankets,
Rosemary Roast Potatoes, Glazed Root Vegetables,
and a Rich Turkey Jus

Scottish Sirloin of Beef (*gf*)
Celeriac and Nutmeg Mash Potato, Sautéed Pancetta with Chestnuts and
Brussel Sprouts, Honey Glazed Root Vegetables and a Madeira Jus

Roasted Butternut Squash (v)
Potato and Horseradish Rosti, Vegan Haggis Croquette,
Sprouting Broccoli and Herb Oil

DESSERTS

Hot Chocolate Orange Fondant
Vanilla Bean Ice Cream

Mulled Wine Fruit Pavlova (v, *gf*, *vea*)

Selection of Scottish Artisan Cheese
Isle of Mull cheddar, Clave brie, Hebridean Blue,
Arran oatcakes, fruit, quince jelly and chutney

FOLLOWED BY TEA, COFFEE AND MINCE PIES

BOCLAIR
— HOUSE —

Christmas Day
MENU