

Menu

Starters:

Celeriac & Apple Soup Served with Chestnuts

Hot-Smoked Salmon Served with Tomato Fondue, Watercress & Lemon

Stornoway Black Pudding served with Poached Hen's Egg, Pancetta & Red Wine Jus

Goats Cheese Mousse served with Shallot Puree, Heather Honey & Oatcakes



Side Dishes:

Fiery Peppercorn Sauce, Creamed Potatoes, Mushroom Sauce, Tomato, Red Onion & Basil Salad, Garlic Butter, Roasted Seasonal Vegetables

Main Courses:

Chargrilled Rib-Eye Steak served with your choice of two sides

Chargrilled Sirloin Steak served with your choice of two sides

Roast Turkey with Port, Apricot & Chestnut Stuffing served with Duck Fat Roasted Potatoes & Winter Roots

Pan-Fried Sea Bream served with Smoked Pomme Puree, Roasted Vegetables and Red Pepper Pesto

Potato Gnocchi served with Butternut Squash, Sage Butter and Braised Baby Gem



Desserts:

Christmas Pudding served with Maple & Walnut Ice Cream & Brandy Sauce

Sticky Toffee Pudding served with Vanilla Ice Cream & Bourbon Butterscotch Sauce

Baked Chocolate Tart served with Orange Gel and Cardamom Cream

Scottish Cheese Board served with Fruit Chutney and Arran Oatcakes



**Menu available from
1st - 24th December.**

**Cost £29.95 per adult
Menu subject to change**

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our Team Members.



Something more intimate



December in Bo'Vine



While turkey may be the flavour of the month, we all know that steak is still King!

Bo'Vine is the perfect venue for an intimate Christmas experience without the Christmas Trimmings.

The restaurant is ideal for smaller parties looking to enjoy Bo'Vine's award winning food. Whether in our cosy booths or private dining area, a great meal is assured. Open daily for evening meals and for Lunch on Sundays.

