



Christmas day at Bo'Vine



Christmas has finally arrived and after all the stresses and strains of shopping and wrapping the presents, it's time to sit back and relax. Let us cook your Christmas Day Lunch...we'll even take care of the dishes!

Bo'Vine restaurant is the perfect setting to enjoy a delicious three course meal.

A **£30.00 non-refundable**, non-transferrable deposit per person is required to confirm your reservation and the balance must be received by the 1st December 2017. All bookings made after this date must be paid in full at the time of booking.

Seating at 12pm, 1pm, 3.30pm, 4pm.
£69.00 per adult | £35.00 per child
Menu subject to change



Menu

Starters:

Traditional Lentil Soup

Venison & Foie Gras Terrine served with Cranberry Compote and Hazelnut Crostini

Hot-Smoked Salmon with Smoked Haddock Bon Bons served with Celeriac and Apple Remoulade and Baby Beetroot

Sheep's Curd & Tomato Fondue served with Black Olive Tuille and Pickled Candied Beetroot



Main Courses:

Fillet of Scottish Beef and Braised Ox Cheek served with Roasted Roots, Dauphinoise Potatoes and Red Wine Jus

Monkfish, Lobster & Scallop Bisque served with Fondant Potato & Pumpkin

Roast Turkey with Pork & Apricot Stuffing served with Duck Fat Roasted Potatoes and Winter Roots

Wild Mushroom & Truffle Tagliatelle served with Spinach and Parmesan



Dessert:

Christmas Trifle Ice Cream Sundae
Dark Chocolate Tart served with Raspberry Meringue and Clotted Cream

Home Made Christmas Pudding served with Brandy Sauce and Walnut Ice Cream

Selection of Scottish Cheeses served with Oatcakes and Chutney

Freshly Brewed Coffee or Tea

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.