



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! With bookings being taken between 12.00 noon until 4.00pm, Bo'Vine restaurant is the perfect setting to enjoy a delicious Christmas Dinner.

£69.00 per adult | £35.00 per child

A £30.00 non-refundable, non-transferrable deposit per person is required to confirm your reservation and the balance must be received by the 5th November 2018.



Christmas Day Menu

Sample 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.