



New Traditions

Gather the whole family around our table for a spectacular meal that everyone can enjoy together.

Book now | 0141 339 8811

Christmas Day

IN BO'VINE MEAT & WINES

Christmas has finally arrived and after all the stress of shopping and wrapping the presents, it's time to sit back, relax and enjoy. Bo'Vine Meats & Wines is the perfect setting to enjoy a delicious Christmas Dinner.



SAMPLE CHRISTMAS DAY MENU

Organic Bread & Olives with Flavoured Butters & Oils

Starters

Roast Celeriac Veloute with tarragon & truffle oil

Smoked Salmon & Tiger Prawn Cocktail with gem lettuce, brandy marie rose sauce

Stornoway Black Pudding with crisp free range egg, potato scone, tangy HP jus

Layered Goats Cheese & Red Pepper Terrine with caramelised onion & apple chutney, candied walnut salad

Main Courses

Free Range Turkey Breast with sage & onion stuffing, pigs in blankets, baby roast potatoes, winter vegetables, turkey jus

8oz Fillet of Campbells Gold Beef with fondant potato, haggis bon bon, roast shallot puree, bone marrow crumb, red wine jus

Pan Fried Halibut Fillet with confit potato, samphire & mussel chowder

Rack of Scottish Lamb with dauphinoise potatoes, honey chantenay carrots, spinach, lamb port jus

Wild Mushroom & Butternut Squash Cannelloni with smoked cheddar glaze, crispy kale

All tables served with a selection of potatoes, vegetables and Brussels sprouts

Desserts

Chocolate & Salted Caramel Trifle

Banana & Toffee Pudding with toffee pudding, banana ice cream

Christmas Pudding Sundae with brandy sauce, dairy ice cream

Pineapple & Rhubarb Crumble with crème anglaise, vanilla ice cream

Selection of Scottish Cheeses with oatcakes, winter fruit chutney

Freshly Brewed Coffee or Tea

Wednesday, 25th December, from 12:30pm to 4pm.

£69.00 per adult
£35.00 per child

Christmas dinner is served in Bo'Vine Meats & Wines with tea and coffee then served in The Terrace, our relaxing lounge.

A £30.00 non-refundable, non-transferable, per person deposit is required to confirm your reservation and the balance must be received by the 13th November 2019.

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.