



## Festive Dining

While turkey may be the flavour of the month, we all know that steak is still King! Bo'Vine Meats & Wines is the perfect venue for an intimate Christmas experience with or without the Christmas trimmings. Our 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. Bo'Vine is open daily for evening meals and from 12pm on the 13<sup>th</sup>, 14<sup>th</sup>, 20<sup>th</sup> & 21<sup>st</sup> of December for festive lunches. Festive lunch is served from 12pm to 3pm and evening meals are served from 4pm.

**Book now** | 0141 339 8811



# FESTIVE

# Dinner Parties

## IN BO'VINE MEAT & WINES

Enjoy an evening out for a special festive dinner to celebrate the Christmas season with your colleagues, friends or family.



## SAMPLE FESTIVE MARKET MENU

### Starters

**Roast Red Pepper & Butternut Squash Soup**

**Haggis Bon Bons** with whisky & grain mustard mayo, rocket salad

**Mulled Pear & Crispy Halloumi Salad** with citrus, port & redcurrant dressing

**Belhaven Smoked Trout Fillet** with horseradish potato salad, lemon vinaigrette

**Stornoway Black Pudding** with poached free range hens egg, pancetta, Arran mustard cream

### Main Courses

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

**Roast Cod Fillet** with winter vegetable, chorizo & chickpea stew

**Spiced Cauliflower Steak** with sweet potato & kale pakora, light coriander curry cream

**Chargrilled Campbells Gold Sirloin Steak** with triple cooked chips, vine cherry tomatoes, peppercorn sauce

**£7.00 supplement\***

**Slow Braised Flat Iron Steak** with parsley & butter mash, honey roasted vegetables, rich red wine gravy

### Desserts

**Christmas Pudding Sundae** with vanilla ice cream, Chantilly cream,

**Baked Flourless Chocolate Cake** with blackberry sorbet

**Apple Tart Tatin** with salted caramel sauce, honeycomb ice cream

**Sticky Toffee Pudding** with butterscotch sauce, vanilla ice cream

**Selection of Scottish Cheeses** with oatcakes, seasonal chutney  
**£4.50 supplement\***

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Dinner Sunday to Thursday  
1st to 24th December  
3 courses £21.95

Dinner Friday & Saturday  
1st to 24th December  
3 courses £35.00

Lunch Friday & Saturday  
13<sup>th</sup>, 14<sup>th</sup>, 20<sup>th</sup> & 21<sup>st</sup> December  
3 courses £29.00

*\*Supplements only apply to Sunday to Thursday dining at £21.95. No supplements apply to weekend dining at £35.*

*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.*