

Boxing & New Years Day Dinner

26th December and January 1st

Menu

Our unique Duck Liver & Foie Gras Parfait
studded with Pistachios served with Orange Marmalade and toasted Brioche

Pressed Tomato & Basil Soup with a Cherry Tomato Tapenade
Or Broccoli Purée with Green Peppercorns & Mature English Cheddar

Caesar Salad with home-smoked Duck Breast, Anchovy & Chives

Warm Crab Cake mixed with Potato and Basil glazed with a Hollandaise Sauce with Balsamic reduction

Home-made Sorbet to refresh the palate

Roasted Loin of Mature Highland Venison with braised Red Cabbage, glazed button Onions and Red Wine Sauce

Medallions of Pork Fillet with Sage Polenta, Port Wine Jus, Redcurrant Jelly and Caper Sauce

Pan-fried Wing of Skate with New Potatoes and Caper Meunière Sauce

Seared Organic Scottish Salmon with Vegetables Fettucini,
Saffron Potatoes and Balsamic reduction

Aubergine Haché, encircled by Courgette topped with braised Vegetables
and Goats Cheese Wild Mushroom Butter Sauce

Homemade Christmas Pudding served with either
Brandy Sauce, Brandy Butter or plain with Double Cream

Les Bouviers' renowned Caramelised Lemon Tart served with Clotted Cream

Vanilla Mascarpone Panacotta with stewed Winter Fruits and Sable Biscuit

Rich Chocolate Mousse with White Chocolate Ice Cream

A selection of three Continental & British Cheeses served with Apricot and Walnut Bread (supp £1.95)

A selection of Coffees and Teas served with home-made Petit Fours

Boxing Day and New Years Day

£31.95



Les Bouviers

RESTAURANT WITH ROOMS

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Les Bouviers Restaurant with Rooms reserve the right to amend any of the details relating to rooms and menus without prior notice.

All prices quoted are per person and include vat