

DULSE & BROSE

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FESTIVE MENU

STARTERS

Dulse & Brose Chicken Liver Pate
Pickled heritage beetroots, Brussel sprout salad, sour dough croutons

Roasted Butternut Squash (v) (gf)
Spiced fig jam, salsify & caper vinaigrette

Scottish Crab & Prawn Tian (gf)
Celeriac & apple remoulade, Marie rose crème fraiche

MAINS

Handmade Aberdeenshire Turkey Ballotine
Apricot & hazelnut stuffing, festive trimmings

Roast Venison Haunch (gf)
Spiced red cabbage, salt baked crispy parsnips, parsnip & vanilla Puree

North Atlantic Monkfish Tail
Cranberry, chorizo and pine nut stuffing, tomato and white bean stew

Glazed Carrot Nut Roast (vg)
Carrot & spiced apricot puree, kale, sprout ketchup

DESSERTS

Spiced Ginger Parkin
Isle of Mull cheddar cheese, heather honey, mulled wine sorbet

Spiced Plum Crumble Tart
Christmas Pudding ice cream, brandy sauce

Popcorn Pana Cotta (gf)
Salted caramel, caramel popcorn

3 Courses £35

2 Courses £28

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From 6th December

