



BO & BIRDY

Christmas Day

Canapés

Clava Brie and cranberry tartlet (v) | Pork and sage stuffing bites
Loch Fyne salmon blinis | Goat's cheese and beetroot cone (v)

Small

Bo & Birdy game pie

sage and pear compote – pickled quince

Orkney hand-dived scallops

cauliflower – truffle – bacon

Roasted squash velouté (v)

sage oil – pumpkin seeds

Heritage potato and black truffle gnocchi (v)

wild mushrooms – tarragon – leek

Clementine sorbet

Large

Roast turkey

duck fat potatoes – Brussels sprouts – roasted roots – turkey gravy

Tournedos Rossini

duck liver parfait – creamed potatoes – spinach – fresh truffle

Beetroot and potato crusted halibut

leeks – roasted beets – samphire

Chestnut mushroom and walnut bake (ve)

braised red cabbage – Brussels sprouts – carrot

Desserts

Traditional Christmas pudding

brandy custard – mulled cranberries

Bo & Birdy Yule log

bitter chocolate – chestnut – clementine

Profiteroles from the trolley

home-made toppings to choose from

Scottish cheese selection

cloutie dumpling – roast fig – quince jelly – grapes

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT at 20%. A 10% discretionary service charge—shared wholly between the team—will be applied to your bill.

See more:   @boandbirdy or boandbirdy.com

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