

CHRISTMAS AT THE BONHAM





3-courses and half a bottle of wine, £45 per person Available Thursday to Sunday, 23rd November – 24th December 12.30pm to 2.30pm and 6.30pm to 9.30pm

STARTERS

VENISON CARPACCIO, SHOULDER LOLLIPOP pickled shallots, shimeji mushrooms, beetroot, leek ash mayonnaise

SLOW COOKED HEN EGG salted cod brandade, iberico chorizo

PEAT SMOKED NORTH SEA HADDOCK leek & potato espuma

BUTTERNUT SQUASH & ROAST GARLIC VELOUTÉ basil & parmesan scone

MAINS

TURKEY ROULADE, CHESTNUT & SAGE STUFFING duck fat roast potatoes, all the trimmings

NORTH ATLANTIC COD purple sprouting broccoli, beurre blanc, keta caviar

SOUS VIDE FLAT IRON OF SCOTTISH BEEF SERVED MEDIUM-RARE Stornoway haggis, skirlie, roasted shallot, turnip purée

WINTER ROOT VEGETABLE WELLINGTON whipped crowdie, chicory, walnuts

DESSERTS

ORANGE MARMALADE STEAM PUDDING fromage fraise ice cream

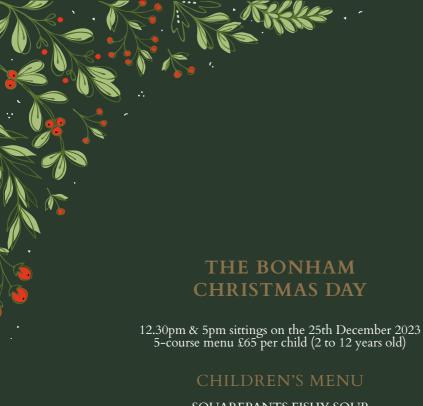
DUO OF SCOTTISH FARMHOUSE CHEESES frozen grapes, Arran oatcakes, plum & apple chutney

MATCHA CUSTARD coconut chai, yuzu sorbet

TRIO OF CHOCOLATE MOUSSE honey mousse, sable biscuit, apple & toffee ice cream.







SQUAREPANTS FISHY SOUP

ORANGE & MELON SMILES

SANTA SALAD

TURKEY ROULADE, CHESTNUT & SAGE Roasties, piggie sausages, vegetables

CHOCOLATE MOUSSE Caramel slices







HOW TO BOOK

Please book online at thebonham.com or contact our friendly team: T: 0131 226 6050 | E: restaurant@thebonham.com

SERVICE CHARGE

