

# FESTIVE DINING

*The*  
**BOTHY**  
RUTHVEN LANE  
GLASGOW

## STARTERS

### **Celeriac & White Truffle Soup (v)**

Crispy Chickpea, Hazelnut, Chervil,  
Artisan Bread & Sea Salted Butter

### **Duck Liver Parfait**

Smoked Cherry & Red Onion Chutney,  
Crispy Kale, Toasted Brioche

### **St James' Smoked Salmon Mousse,**

Beetroot Carpaccio, Apple Gel,  
Shaved Fennel & Lemon Salad,

### **Mixed Mushrooms (vg)**

Potato Pave, Pumpkin Foam,  
Manchego Cheese

## MAINS

### **Roast Turkey & Trimmings**

Pigs In Blankets, Duck Fat Roasted Potato, Golden Syrup Glazed Carrot & Parsnip, Sprouts,  
Wintergreens, Cranberry Sauce, Turkey Jus

### **Butternut Squash, Chestnut & Spinach, Nut Roast (vg)**

Roasted New Potato, Golden Syrup Glazed Carrot & Parsnip, Sprouts, Cranberry Sauce, Winter Greens,  
Isle Of Arran Mustard Gravy

### **Seared Hake Fillet** (lunch only)

Clam & Butter Bean White Stew, Sea Herbs, Green Goddess Dressing

### **Black Treacle Glazed Beef Feather Blade** (lunch only)

Golden Syrup Glazed Carrot & Parsnip, Mashed Potato, Haggis Crumble, Caramelized Pearl Onions Ox  
Cheek Jus

### **Seared Sea Bass Fillet** (dinner only)

Clam & Butter Bean White Stew, Sea Herbs, Green Goddess Dressing

### **Black Treacle Glazed Ox Cheek** (dinner only)

Golden Syrup Glazed Carrot & Parsnip, Mashed Potato, Haggis Crumble, Caramelized Pearl Onions Ox  
Jus

## DESSERTS

### **Christmas Pudding Cheesecake**

Clementine, Drambuie Whipped Cream

### **Sticky Toffee Pudding (v)**

Dark Butterscotch Sauce, Tablet Ice Cream

### **White Chocolate Mousse**

Caramelized Calvados Apples,  
Caramelized Chocolate, Apple Foam

### **3 Scottish Cheese Selection**

Quince Paste, Grapes, Oat Cakes

### **Vegan Chocolate Tart** (on request)

Vanilla Ice Cream, Strawberry Coulis