



THE BONHAM FESTIVE MENU

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



B

Please inform your server should you have any dietary requirements or intolerances.
A discretionary 10% served charge is applied to all tables.

