

Aberdeen Boat Club 2014 Christmas Eve Bubbly Dinner

Menu

Layered Homemade Goose Liver Terrine, Port Wine Jelly and Caramelized Pineapple

Bouillabaisse with Aioli

Lime Sorbet

Traditional Roast Turkey and Gammon Ham

Served with trimmings, slow cooked Brussels sprouts, caramelized parsnips and carrots on a bed of a three-vegetable mash, complemented with a rich chestnut and liver sauce

Or

Seared Sea Scallops and King Prawns

Served with celery root purée, baby zucchini, carrots, sauce verte and hazelnuts

Christmas Pudding

With sweet raspberry and Cognac coulis and generous serving of royal vanilla double cream

Mince Pies

Coffee / Tea

Price: \$538 for adults a five-course dinner with unlimited sparkling wine

\$498 for children under 18 for a five-course dinner

\$338 for children under 5 for a three-course dinner

Live piano performance and small gifts for everyone