

Aberdeen Boat Club

Christmas Eve Dinner Menu

Layered Homemade Goose Liver Pâté, Port Wine, Pear and Pistachio Jelly

Pigeon Consommé

Garnished with royal diced ambassador game quenelle

Lime Sorbet

Traditional Roast Turkey

Served with all the trimmings, slow cooked Brussels sprouts, caramelised parsnips and carrots on a bed of three-vegetable mash complemented with rich chestnut and port scents

OR

Steamed Lobster and Halibut

Served with baby fennel, carrot and boiled potatoes in three-style sauce-au-beurre, balsamic reduction and Hollandaise

Christmas Pudding

Topped with a generous serving of royal vanilla double cream and a sweet raspberry and Cognac coulis

Mini Mince Pies

Coffee / Tea