



**BOLTON**  
HOTEL

*The independent*

# CHRISTMAS DAY MENU

## **Raw Bar**

*A selection of chilled appetisers on ice including*

Salmon sashimi, marinated green lip mussels, poached prawns, house smoked salmon, chilled asparagus with Olivo extra virgin olive oil, sliced prosciutto, pastrami and sopressa, marinated olives, rocket and parmesan salad, breads, dips and sauces

## **Main Course**

*1-2 people: 1 choice, 3-4 people: 2 choices, 5+ people: 3 choices*

Crispy pork knuckle with apple mustard, or  
Half roast duck with fig and grape chutney, or  
Whole roast chicken, cranberry sauce, or  
Roast Angus beef fillet served medium rare with caramelised onion and red wine jus  
Vegetarian option available with prior arrangement

## **Served with**

Green beans with almonds, truffled cauliflower cheese, duck fat roasted potatoes, kumara gratin, baby spinach, walnut and feta salad

## **Dessert Buffet**

*A selection of French and classic desserts and pastries including*

Brandy snaps  
Dark chocolate eclairs  
Salted caramel profiteroles  
Organic 72% chocolate mousse with almonds  
Assorted tropical and seasonal fruit  
Lemon tartlets  
Pavlova verrines  
Christmas mince pies  
Christmas pudding with black doris plums