



# The Blue Boar Mother's Day Menu

## *To Start*

Ham Hock Terrine with Crusty Bread & Piccalilli

Beetroot Gravlax Salmon with Pickled Cornichons and Garlic Croutons finished with a Lemon Oil

Duck Liver & Port Pate served with a Red Onion Chutney and Toasted Breads

Roasted Butternut Squash Soup served with Crusty Bread & Toasted Seeds (V)

King Prawn Cocktail served with Marie Rose Sauce & Brown Bread

Grilled Honey Glazed Figs with Goats Cheese & Sun Blushed Tomatoes (V)

Oriental Sticky Chicken Strips served in a Sweet Chilli & Lemongrass Sauce with Asian Style Slaw

Sautéed Creamy Wild Mushrooms on Toast finished with Gran Moravia Cheese

## *To Follow*

Roast Norfolk Chicken with Apricot Stuffing & Pigs in Blankets

Roast Sirloin of Aberdeen Angus Beef

Roast Leg of Suffolk Lamb

Vegetarian Nut Roast with Cranberries (V)

*All served with Roast Potatoes, Yorkshire Pudding, Selection of Vegetables & Chefs own Gravy*

Slow Roasted Pork Belly served with Bubble & Squeak, Savoy Cabbage and Pork Crackling  
finished with an Aspoll Cider Jus

Penne Arrabbiata with Fresh Basil & Parmesan Cheese served with A Three Cheese Garlic Bread (V)

Pan Fried Fillet of Seabass served with a White Wine and Cream Sauce with Crushed New Potatoes &  
Wilted Spinach

Fillet of Salmon with Roasted Jersey Royals and Buttered Green Beans finished with a Cucumber, Mango  
& Mint Salsa

Cajun Spiced Free Range Chicken Breast with a Heritage Tomato & Pomegranate Salad  
with Crispy Garlic Croutons

## *Desserts*

Please See Our Dessert Menu of the Day