

# Christmas Day

Merry Christmas to you all,  
Love from The Blue Boar . . .



## *Starters*

Confit Duck Terrine with Spiced Apricot Chutney & Sourdough Shards  
Smoked Salmon Parcel with Crayfish Tails, Cream Cheese & Chives  
Goats Cheese & Roast Beetroot Croute with Winter Leaves  
Butternut Squash & Pumpkin Soup with Crispy Sage Croutons  
Pea & Mint Risotto Topped with Rocket

## *Main Courses*

Hand Carved Free Range Roast Norfolk Turkey with Pigs in Blankets & Cranberry Pork Stuffing  
Roast Sirloin of Beef served Honey Glazed Parsnips  
Chestnut & Cranberry Nut Roast  
Cajun Sweet Potato & Red Pepper Roulade

*(All served with Herb Roasted Potatoes, Yorkshire Pudding & a Rich Red Wine Gravy & Seasonal Vegetables)*

Pan Fried Halibut Steaks, Brussels Sprouts & Pancetta Cream Fondant Potatoes  
Oven Baked Fillet of Salmon with a Prawn Chive & Saffron Cream Sauce & Fondant Potatoes

## *Desserts*

Christmas Pudding served with Homemade Brandy Sauce  
Eggnog Brulee with Citrus Shortbread  
Black Cherry & Chocolate Roulard  
Sticky Toffee & Pear Pudding with Vegan Custard  
Blue Boar Cheese Selection served with Crackers, Celery & Quince Jelly

## *Coffee & Mince Pies*

*Not all ingredients in recipes are clearly identified on the menu. We care for your wellbeing, & customers with food allergies are asked to discuss their needs with the duty manager who will be happy to talk to the chef & advise on appropriate menu choices if required, alternatively ask for our allergy information pack. All our food is prepared fresh once you order please allow reasonable cooking times especially when busy.*

3 Course Menu £90.00 per person | £40.00 for children | 10% Discretionary Service Charge will be Added