



Blue Boar Festive Menu

2 Courses

£24.95 per person including a Complimentary Glass of Prosecco

Starters

Homemade Tomato & Basil Soup with Herb Croutons (Vegan)

Duck Liver Pate with an Orange Compote & Sourdough Shards

Pumpkin Risotto Topped with Pine nuts (Vegan, Nuts)

Grilled Goats Cheese & Red Onion Tower (V)

Oriental Sticky Chicken Strips with Asian Coleslaw & a Sweet Chilli Glaze

Creamy Garlic Mushrooms on Sourdough Toast (V)

Main Courses

Roast Norfolk Turkey with Cranberry Stuffing & Pigs in Blankets

Roasted Sirloin of Beef, Horseradish Sauce

Chestnut & Cranberry Nut Roast (Vegan, Nuts)

(All the above served with Herb Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Red Wine Gravy)

Steak & Ale Pie with Creamy Mash & Winter Greens

Wholetail Scampi, Tartare Sauce, Seasoned Chips with a Salad Garnish

Fillet of Salmon, Crushed New Potatoes Wilted Spinach & a Prawn Cream Sauce

Beer Battered Fish & Chips with Peas & Tartare Sauce

Grilled Chicken & Chorizo Penne Pasta in a Cream Sauce

Blue Boar Cheeseburger in a Toasted Brioche Bun with Chips, Salad Garnish & Chef's Relish

Cajun Chicken Burger with Chips, Tomato, Gherkin, Baby Gem Lettuce & Onion with Sweet Chilli Mayo

Vegan Burger in toasted Brioche Bun topped with Vegan Cheese, Avocado, & Flat Mushroom with Chips, Tomato, Gherkin,

Baby Gem Lettuce & Onion with Chef's Relish (v, Vegan)

10oz Rib Eye Steak £7.00 (surcharge)

8oz Fillet £10.00 (surcharge)

Served with Grilled Cherry Tomatoes, Flat Mushroom, Proper Chips & Peppercorn or Bearnaise Sauce

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.



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Desserts

Sticky Toffee Pudding with Custard or Ice Cream (v, gf)

Triple Chocolate Brownie with Vanilla Ice Cream (v, gf)

White Chocolate & Raspberry Cheesecake (v)

Profiteroles with Chocolate Sauce

Christmas Pudding with Brandy Sauce or Custard

Fresh Fruit Salad & Pouring Cream

Spiced Winter Fruit Crumble with Custard or Ice Cream

Selection of Ice Cream & Sorbets

Cheese Board with Biscuits, Celery & Chutney (Cheddar, Brie, Stilton, Goats Cheese)

£3.00 (surcharge) (v)

Port & Dessert Wine

Moscato D'Asti

£6.50/25.00

LBV Port

£3.95/25.95

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