



BUFFET MENU

FINGER SELECTION - £19.95

Cheese & Red Onion Sandwiches & Wraps

Egg Mayonnaise Sandwiches & Wraps

Coronation Chicken Sandwiches & Wraps

Cocktail Sausage Rolls

Vou au vents filled with
Crab & Prawn, & Bacon & Mushroom

Goats Cheese & Red Onion Tartlets

Cocktail Sausages

Add Tea & Coffee Station £3.95pp

BUFFET MENU

FORK SELECTION - £29.95

Crispy Sticky Chicken Strips in Sweet Chilli Sauce with an Asian Slaw

Garlic Breaded Mushrooms with a Garlic Mayonnaise Dip

BBQ Chicken Wings

Spicy Potato Wedges

Garlic Bread topped with Cheese & Caramelized Onion

Pigs in Blankets

Chilli Meatballs

Add Tea & Coffee Station £3.95pp

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SUMMER MENU

STARTERS

Mixed Olives (V,VG,GF) £4.95

Garlic Ciabatta Bread (V) £4.95

Soup of the Day with a Bread Roll & Butter (V, VG) £6.45

Chicken Liver Pate with Apple & Date Chutney & Toasted Sour Dough Shards £7.45

Prawn & Smashed Avocado Cocktail with Brown Bread & Butter £8.45

Sticky Chicken on Asian Slaw £8.45

Samphire Pakora with Apple & Date Chutney (V, GF) £7.45

Cheese & Garlic Baked Mushroom with Sour Dough (V) £6.45

Poached Pear topped with Stilton & Walnut Cream £6.45

Garlic Ciabatta, Cheese & Caramelized Onion (V) £5.45

Pork Crackling & Apple Sauce (GF) £4.95

Bruschetta (V,VG) £6.45

Duo of Melon with Mint Syrup (V, VG, GF) £6.45

Smoked Mackerel Pate with Sour Dough Shards £7.45

Beef Tomato & Buffalo Mozzarella topped with Sweet Basil (V, VG, GF) £7.45

Rosemary & Garlic Infused Camembert Glazed with Honey & Sour Dough Shards £8.45

Homemade Jack Daniel Ribs (GF) £8.45

Scotch Egg with Mustard Mayo £6.95

SIDES - £4.45

Seasoned Fries (V, VG)

Sweet Potato Fries (V, VG)

Seasonal Vegetables (V, VG, GF)

Coleslaw (V, VG)

Onion Rings (V, VG)

Garden Peas (V, VG, GF)

Fragrant Rice (V, VG, GF)

Side Salad (V, VG, GF)

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SUMMER MENU

MAINS

Blue Boar Cheeseburger Aberdeen Angus Burger Chargrilled Topped with Monterey Jack Cheese, with Skin on Fries & a Homemade Tomato Relish (Add Extra Burger £4.95) £12.95

Vegan Burger – Soya & Beetroot Burger Topped with Vegan Cheese & Avocado, served with Skin on Fries & a Homemade Tomato Relish (V,VG) £13.95

Cajun Chicken Burger with Skin on Fries & a Sweet Chilli Mayonnaise £12.95

Chicken Milanese with Spaghetti in a Fresh Tomato Sauce (Add Chilli/Cheese £1.00) £14.95

Pea & Mint Risotto topped with Pinenuts & Wild Rocket (V,VG, GF) £14.95

Tiger Prawn & Chilli Linguine in a Cream Sauce £17.95

Fillet Steak £29.00 or Ribeye Steak £24.00

served with Triple Cooked Chips, Grilled Cherry Tomato, Mushroom (Peppercorn Sauce £2.50)

Slow Cooked Jack Daniel Pork Ribs with Skin on Fries & Homemade Coleslaw (GF) £19.95

Tofu Katsu Curry served with Fragrant Rice & Garlic Pitta (V,VG, GF) £14.95

Jamaican Jerk Pork Chop, with fragrant Rice, Crispy Plantain & Pineapple Salsa (GF) £16.95

Beer Battered Haddock & Triple Cooked Chips with Garden Peas & Tartare Sauce £14.95

Roasted Lamb Rump with Rosemary Roasted Potatoes, Pancetta Minted Jus & Pea Puree (GF) £19.95

Salmon Fillet on Crushed New Potatoes with Wilted Spinach & a Cream Prawn Sauce £18.95

Roasted Cod Loin & Crab with a Cherry Tomato Salsa, Potato Rosti & Tenderstem Broccoli (GF) £18.95

Chicken Caesar Salad, Romain & Iceberg Lettuce, Anchovies, Croutons & Parmesan £14.95

Smoked Salmon & Prawn Salad with a Homemade Marie Rose Sauce (GF) £14.95

Blue Boar Summer Salad – Baby Spinach, Apple, Walnuts, Melon, Pomegranate, Avocado with a French Dressing (add Chicken £4.95) (V, VG GF) £12.95

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DESSERTS

Triple Chocolate Brownie with Vanilla Ice Cream (V, GF) £6.45

Sticky Toffee Pudding with Custard (V, GF) £6.45

Strawberries & Cream Panna cotta £6.45

Summer Berry Cheesecake with Chantilly Cream (V) £6.45

Chef's Banoffee Mess (V, GF) £6.45

Chocolate & Orange Tart Served with Vegan Ice Cream (V, VG) £6.45

Selection of Ice Cream or Sorbets £5.95

Blue Boar Cheese Board, selection of Cheeses, served with Crackers, Chutney, Celery & Grapes (V) £10.50

HOT DRINKS

Americano £2.50

Espresso £2.25

Double Espresso £2.75

Café Latte £2.95

Cappuccino £2.95

Mocha £2.95

Hot Chocolate £2.95

Floater Coffee £3.50

Liqueur Coffee £6.50

Traditional Tea £1.90

Herbal Tea £2.25

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TWO COURSES - £14.95

SERVED MONDAY-THURSDAY 12:00PM-5:00PM

STARTERS

Garlic Ciabatta or Garlic Ciabatta with Caramelized Onion & Cheese

Salt & Pepper Squid with Sweet Chilli Dip

Homemade Soup of the Day with Bread

Bruschetta

Breaded Garlic Mushrooms with Garlic Mayonnaise

MAIN COURSES

Hand Carved Ham, Eggs and Chips

Breaded Wholetail Scampi served with Chips and Garden Peas

Blue Boar Sausages with Creamy Mashed Potatoes and Red Onion Gravy

Beer Battered Haddock & Chips with Garden Peas

Mushroom Risotto

DESSERTS

Chocolate Brownie & Ice Cream

Cheesecake

Sticky Toffee Pudding & Custard

Trio of Ice Cream

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