



# Blue Boar Boxing Day Menu

£49.95 per person including a Complimentary Glass of Prosecco

## Starters

Homemade Soup of the day with Roll and Butter (V)

Duck Liver Pate with an Orange Compote & Sourdough Shards

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

Prawn Cocktail, Brown Bread & Butter

Pea & Mint Risotto topped with Rocket (V)

Grilled Goats Cheese & Beetroot Croute with Winter Leaves (V)

## Main Courses

Roast Norfolk Turkey with Cranberry Stuffing & Pigs in Blankets

Roasted Sirloin of Beef, Horseradish Sauce

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

Blue Boar Cold Meat Platter –

Turkey, Ham, Beef

Bubble & Squeak, Eggs & Pickles

Wholetail Scampi, Tartare Sauce, Seasoned Chips & Peas

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

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

Cajun Sweet Potato & Red Pepper Roulard – Served with Seasonal Vegetables (V)

King Prawn Linguine with Chilli & Garlic Cream 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.*



# Blue Boar Boxing Day Menu

## Desserts

Christmas Pudding, Brandy Sauce or Custard

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

*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.*