

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 Crouete 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

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

Cajun Sweet Potato & Red Pepper Roulade

Pan Fried Halibut Steaks, Brussels Sprout & 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 £95.00 per person | £45.00 for children | 10% Discretionary Service Charge will be Added)