

BLUE
BOAR
PUB



FESTIVE MENU

Available November 23rd - December 23rd
Please choose one of each course

STARTER

PORK, DATE AND SAGE STUFFING SCOTCH EGG
with fig and port jam

SMOKED SALMON
with dill crème fraiche and buckwheat blinis

ROAST CHESTNUT AND MUSHROOM SOUP
with soured cream and bacon scone

MAIN

ROAST BRONZE TURKEY BREAST
with roast potatoes, winter root vegetables,
pigs in blankets and gravy

BLUE BOAR FISH PIE
with monkfish, salmon and prawns in mornay sauce topped
with mashed potatoes and shredded savoy cabbage

LENTIL SHEPHERD'S PIE (VG)
with broccoli and black garlic gravy

AGED SHORTHORN RIB EYE 10 OZ
Triple cooked chips, grilled mushroom & Sauce Diane
(£12 supplement)

DESSERT

STICKY TOFFEE PUDDING
with buttermilk ice cream

APPLE AND BLACKBERRY CRUMBLE
with vanilla custard

CHRISTMAS PUDDING
with PX caramel and brandy butter

2 COURSES £49

3 COURSES £55

For 10 or more guests, pre-orders are required 1 week in advance.

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. (V) Vegetarian (VG) Vegan