BLUE BOAR PUB

THANKSGIVING FEAST

Includes a welcome cocktail, three indulgent courses & our celebratory Thanksgiving quiz

£55 per person

Get all the answers right in our Thanksgiving quiz to win a round of drinks for your table today and to enter into our whisky advent calendar prize draw tomorrow.

STARTER

SMOKED SALMON & POTATO TERRINE
Chive and horseradish cream

OR

ROASTED GARLIC & PUMPKIN SOUP (V)
Welsh rarebit croutons

Pair with:
Vidal Reserve Chardonnay, New Zealand
M: £14.50 L: £20.20

MAIN

NORFOLK BRONZE TURKEY
Glazed vegetables, goose fat fondants, chestnut stuffing

OR

PITHIVIER OF DELICA PUMPKIN (V)
Pickled walnut ketchup

Pair with:
Bottega Valpolicella Classico Superiore Ripasso Le Poiane, Italy
M: £16.00 L: £22.50

SIDES

PIGS IN BLANKETS £7
MACARONI & CHEESE £7
CRANBERRY SAUCE £4

DESSERT

CINNAMON SPICED PUMPKIN TART
Brown butter pear & lemon sorbet

OR

STICKY TOFFEE PUDDING
Vanilla ice cream

OR

DULCEY CHOCOLATE MOUSSE
Caramelized orange, pecan ice cream

Pair with:
Gonzalez Byass Nectar Dulce Pedro Ximenez £7

WHISKY PAIRING FLIGHT £35

Blanton's Original
Blanton's Gold
Blanton's Straight from the Barrel 794 Edition
English Whisky Co. 12YRS



V- Vegetarian Dish

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 allergies, intolerances and special dietary requirements, please ask a member of the Management Team.