



BLUE BOAR

PUB

CHRISTMAS PARTIES

Available December 1st - 23rd

*20-50 guests choose 3 options,
50-100 guests choose 4 options
for your entire party*

BOWL FOOD

COD GOUJONS
with triple cooked chips
and Tartare sauce

LEEK AND CAERPHILLY FRITTERS (V)
with pickled onion dip

FALLOW VENISON STEW
with mash and Juniper gravy

SHORTHORN BEEF SLIDERS
with streaky bacon,
smoked Applewood cheddar,
bread and butter pickles

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

Mini VBLTS (V)
'THIS isn't bacon', lettuce & tomato sandwich

£9 per bowl

Pre-orders are required 72 hours 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



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FESTIVE SPECIALS

Available December 1st - 23rd

PIGS IN BLANKETS
with mushroom ketchup

£8.00

TURKEY, BRIE AND CRANBERRY TOASTIE
with skin on fries

£16.00

ROAST BRONZE TURKEY WITH ALL THE TRIMMINGS
Roast potatoes, glazed carrots and parsnips,
Brussel sprouts, pigs in blankets,
cranberry sauce and turkey gravy

£25.00

CHRISTMAS PUDDING
with Brandy butter and custard

£9.50

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FESTIVE DINING

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Please choose one of each course

STARTERS

CORNISH MACKEREL RILLETTES
with pickled cucumber
porter bread

CURRIED CAULIFLOWER SOUP (V)
with poppadoms and lime pickle
mayonnaise

PUMPKIN, KALE AND GRAIN SALAD (VG)
with pomegranate dressing

MAINS

ROAST BRONZE TURKEY
with all the trimmings

SCOTTISH SEA TROUT
with mussels cooked in cider
& samphire fritters

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

DESSERT

CHRISTMAS PUDDING
with Brandy butter and custard

EARL GREY CHOCOLATE MOUSSE

APPLE TARTLET
with almond ice cream

2 COURSES £38

3 COURSES £43

For 10 or more guests, pre-orders are required 72 hours in advance.

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