



THE BLUE BOAR CHRISTMAS MENU

2 COURSES £29.95 | 3 COURSES £35.95
CHRISTMAS CRACKERS INCLUDED FOR THE TABLE



STARTERS

PRAWN & SALMON SAVOURY CHEESECAKE

A SAVOURY SALMON & PRAWN CHEESECAKE SET ON A RITZ CRACKER & ROCKET CRUMB BASE, SERVED WITH DRESSED LEAVES & A FRESH LEMON VINAIGRETTE.

OVEN-BAKED CAMEMBERT

WARM, MELTING CAMEMBERT BAKED WITH GARLIC & ROSEMARY, SERVED WITH CRANBERRY SAUCE & TOASTED SOURDOUGH FOR DIPPING.

PIGS IN BLANKETS FONDUE

A RICH, INDULGENT CHEESE FONDUE SERVED WITH EVERYONE'S CHRISTMAS FAVOURITE - PIGS IN BLANKETS FOR DIPPING.

GARLIC & SAGE BUTTERNUT SQUASH SOUP

CREAMY ROASTED BUTTERNUT SQUASH WITH GARLIC AND SAGE, FINISHED WITH A HONEY-FETA & WALNUT TOPPING.



MAINS

STUFFED TURKEY PARCEL

TENDER TURKEY FILLED WITH SAUSAGE MEAT & CRANBERRY STUFFING, WRAPPED IN STREAKY BACON. SERVED WITH ROSEMARY ROAST POTATOES, GLAZED ROOT VEGETABLES, WINTER GREENS, A PIG IN BLANKET & RICH GRAVY.

LUXURY FISH PIE

SALMON, HADDOCK & PRAWNS IN A RICH, CREAMY SAUCE, TOPPED WITH BUTTERY CHEDDAR MASH & SERVED WITH MINTED GARDEN PEAS.

THE BLUE BOAR FESTIVE BURGER

6OZ BEEF BURGER TOPPED WITH MELTED BRIE, CRISPY STREAKY BACON & CRANBERRY SAUCE, FINISHED WITH A PIG IN BLANKET. SERVED IN A TOASTED BRIOCHE BUN WITH SKIN-ON FRIES & FESTIVE SLAW.

BUTTERNUT SQUASH & SAGE RAVIOLI

BUTTERNUT SQUASH RAVIOLI TOSSED IN A RICH SAGE BROWN BUTTER SAUCE, FINISHED WITH A DELICATE AMARETTI CRUMB & PARMESAN SHAVINGS.



DESSERTS

TRADITIONAL CHRISTMAS PUDDING

A RICH TRADITIONAL CHRISTMAS PUDDING, SERVED WARM WITH YOUR CHOICE OF CREAM OR CUSTARD.

BAILEYS & WHITE CHOCOLATE CHEESECAKE

A CREAMY BAILEYS & WHITE CHOCOLATE CHEESECAKE, FINISHED WITH A DUSTING OF COCOA POWDER. SERVED WITH DOUBLE CREAM.

WINTER BERRY MESS

A FESTIVE MIX OF WINTER BERRIES, CRUNCHY MERINGUE & SOFTLY WHIPPED CREAM, FINISHED WITH A TART BERRY JUS.

FESTIVE CHEESEBOARD

WENSLEYDALE WITH CRANBERRIES, ALMOND-CRUSTED CREAM CHEESE AND MATURE CHEDDAR, SERVED WITH A SELECTION OF CRACKERS & RICH ONION CHUTNEY.