

# The Blue Boar

## Xmas Menu

2 Course - £22 / 3 Course - £25

### Xmas Starters

**(V) Lightly Curried Parsnip & Apple Soup**  
served with Parsnip Crisps, Curry Oil & Warm  
Garlic Focaccia

**Pressed Chicken, Vegetable & Parsley  
Terrine**  
wrapped in Bacon with Pear, Ginger & Apricot  
Chutney with Sourdough Toast

**(V) Breaded Deep Fried Brie**  
with Cranberry, Red Onion & Thyme Chutney,  
dressed with Salad Leaves & Roasted  
Chestnuts

**Layered Cocktail of Prawns, Crayfish &  
Avocado with Crisp Gem Lettuce & Marie  
Rose Sauce**  
served with a Brown Roll & Butter

### Xmas Mains

**Traditional Roast Turkey**  
served with Cranberry & Chestnut Stuffing, Pigs  
in Blankets, Garlic & Thyme Roast Potatoes,  
Yorkshire Pudding, Glazed Parsnips, Buttered  
Sprouts, Carrots & Pan Gravy

**15 Hour Slow Cooked Topside of Beef**  
served with Horseradish & Chestnut Stuffing,  
Garlic & Thyme Roast Potatoes, Buttered  
Sprouts, Carrots & Pan Gravy

**Roast Fillet of Seabass**  
served with Parmentier Potatoes, Wilted  
Spinach, Leeks & Local Mussels in a White  
Wine & Dill Fish Cream

**(V) Winter Vegetable, Sweet Potato & Thyme  
Pie**  
served with Buttered Mash, Glazed Parsnips &  
Pan Gravy

### Xmas Desserts

**Traditional Homemade Christmas Pudding**  
served with Brandy Anglaise & Honeycomb

**Rich Chocolate Marquise, Orange & Whisky  
Salad**  
with Mascarpone Cream & Shortbread Biscuits

**Lemon Meringue**  
topped with Lemon Curd, Sweet Cream &  
Toasted Almonds

**Apple & Cinnamon Crumble Tart**  
served with Vanilla Pod Ice Cream

**Cheddar, Grapes, Chutney, Celery &  
Biscuits**

**Coffee & Homemade Mini Mince Pie**

