

THE BLUE BOAR CHRISTMAS DAY EXPERIENCE

5 COURSES FOR
£95 PER ADULT OR
£49 PER CHILD (UNDER 10'S)

On arrival you will receive a glass of Prosecco or Sparkling
Non-Alcohol Rosé with Fresh Raspberries

APPETIZER

Baked cranberry and brie filo crackers and a classic Christmas
flavour of brie and cranberry wrapped in flaky filo pastry

STARTERS

Giant Vol a vent filled with juicy prawns marinated in a
champagne and lemon sauce

Chicken liver Pâté with beetroot, orange and sage, served with
buttered toast

Chestnut and parsnip soup served with a crusty roll



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MAINS

Suffolk Roast Turkey

Served with Goose fat crispy roast potatoes, creamy parmesan and bacon Brussel sprouts, honey roasted carrots with thyme, pigs in blankets, port and orange braised red cabbage and sausage, cranberry and apple stuffing

Pan Seared Sea Bass

Served with garlic king prawns, crushed new potatoes served on a bed of asparagus with a lemon, garlic and herb sauce

7 oz Fillet steak with a red wine sauce

Served with Pigs in blankets, cranberry and blue cheese stuffed mushrooms, triple cooked chips and creamy parmesan and bacon brussels sprouts.

Festive Wild mushroom wellington

Served with toasted nutty pecans enfolded in a tender golden flaky crust, roast potatoes, apple and cranberry stuffing, and roasted carrots.



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DESSERTS

Baileys and cream yule log

A rich and decadent chocolate sponge filled with baileys spiked whipped cream and decorated with a glossy chocolate ganache.

Sherry festive trifle

A delicious layering of mixed fruits and sponge cake, laced with sherry topped with custard and whipped cream. served with amaretti biscuits and topped with toasted hazelnuts.

Cheese Board

Vintage cheddar, stilton and brie with crackers caramelised onion chutney, celery and grapes

Traditional Christmas Pudding

Served with Custard or Brandy sauce

AFTERS

Homemade mince pies

50% non-refundable deposit required to secure your booking. The remainder of the balance will need to be paid and menu choices provided by the 9th of December. Any allergies or dietary requirements can be catered for but will need to be specified when booking.

