



Christmas Menu

The New Boar Set Lunch Menu

Two courses £28.00/Three courses £34.00

From 12-5pm Monday-Friday

Starters

Soup of the day (V)

Prawn cocktail -Classic prawn cocktail with marie rose sauce, mini pagnottella roll and butter.

Bruschetta-Tomato and basil with fresh olive oil on toasted ciabatta bread.

Fish Cake-Mixed salmon and cod cake served with garlic mayonnaise.

BBQ Rib- served in a BBQ and tomato sauce covered in a sweet chilli glaze.

Tempura prawns – Prawns deep fried in a light beer bater served with sweet chilli dip.

Mains

Roast Turkey- With roasted potatoes, chestnut stuffing, pigs in blanket, sweet honey pan fried carrots, seasonal vegetables, and gravy.

Salmon Fillet -Salmon served with new potatoes, vegetables, and hollandaise sauce.

Crackling Pork – Slow cooked Pork with a crackling skin served with new potatoes, fresh grilled vegetables and a honey, ginger, and apple sauce.

Ravioli -Spinach and ricotta ravioli with a tomato ragu topped with rocket and parmesan shavings.

Stuffed Pepper Salad-Roasted red bell pepper stuffed with fragrant spiced rice, heritage tomatoes and olives.

Chicken Ceaser Salad- Grilled chicken on a bed of iceberg cos and lettuce served with croutons and topped with classic ceaser dressing and parmesan shavings.

Dessert

Christmas pudding

Homemade Tiramisu- coffee infused sponge cake with creamy mascarpone dusted with cocoa powder.

Chocolate Brownie- served with vanilla ice cream.

Apple Flan- served with vanilla ice cream

Selection of ice cream- vanilla, chocolate, or strawberry.

Cheese Board

If you have any allergies or intolerances, please inform your waitress on arrival as not all ingredients in recipes are clearly identified on the menu. We care for your wellbeing, & customers with food allergies are asked to discuss their needs with the duty manager who will be happy to talk to the chef & advise on appropriate menu choices if required.