

# The New Boar Christmas Day Menu

Adults £110

Kids under 10 £55

## Starters

### Mixed Vegetable soup

**Beetroot Cured Salmon and Freshwater Prawns**- Salted beetroot cured salmon and freshwater shrimp served with a sexy marie rose sauce.

**Tiger Prawns**- Pan fried Mediterranean prawns cooked in a white wine, garlic, tomato, and chilli sauce.

**Bruschetta**- Toasted ciabatta bread with heritage tomatoes marinated with olive oil, red onion, basil, and herbs topped with crumbly feta cheese.

**Stuffed Mushroom**- Portobello mushroom filled stuffed with mincemeat and dressed in a spicy cheesy sauce.

## Mains

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

**Nut Roast**- An organic homemade loaf made from nuts, grains, vegetable oil, broth, and butter. A healthy vegetarian roast alternative, served with fresh grilled vegetables.

**Ribeye Steak** - Grilled steak served with hand cut triple cooked chips, mushrooms, grilled tomato, and homemade peppercorn sauce.

**Seabass**- served with giant prawns, fresh vegetables, new potatoes in a lemon sauce.

## Dessert

### Christmas Pudding

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

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

**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.**