



# Christmas Menu

## The New Boar Set Lunch Menu

Two courses £28.00/Three courses £34.00

From 12-4pm 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.

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.

