



THE BOARS

SPOONER ROW

**CHRISTMAS DAY
LUNCH MENU**

£100 per person (£80 for Children under 16)

Pairing wine Flight available for £50/person to include three fine wines
& after dinner drink.

Bookings by reservation and pre-order only.

Homemade Breads

STARTERS

Scallops, Puffed Rice, Ginger Broth

Duck Liver Parfait, Smoked Duck Breast, Brioche Croutons, Endive Leaves,
Walnuts & Port Glaze

Twice Baked Cheese Souffle, Beetroot Puree, Pear & Walnut Salad

MAIN COURSES

Breast & Leg of Norfolk Turkey, Roast Potatoes, Roots, Sautéed Brussel Sprouts, Pork &
Fig Stuffing, Pig in Blanket & Sumptuous Gravy

Aged Beef Fillet, Potato Anna Truffled Kale & Celeriac Puree

Fillet of Halibut, Caviar, Lobster Bisque, Spinach, Confit Potato

PUDDINGS & CHEESE

Chocolate Fondant, Hazelnut & Milk Chocolate Filling, Salt Caramel Ice-cream

Orange & Lemon Posset, Redcurrant, Biscotti, Cointreau Granita

Christmas Pudding with Cranberry & Cream

Selection of 3 Artisanal Cheeses, Fruit Loaf, Crackers & Chutney
(available as an extra course £15 supplement)

Coffee or Tea and Truffles

Special dietary & vegetarian menu available on request

To book, please ask a member of the team today
Telephone: 01953 605851 or Email: christmas@theboars.co.uk