



# THE BOARS

SPOONER ROW

**CHRISTMAS DAY  
LUNCH MENU**

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£80 per person (£50 for Children under 16)  
Paring wine Flight available for £40/person to include three fine wines &  
after dinner drink.

Bookings by reservation and pre-order  
Glass of Fizz & Goat Cheese Croquette

## STARTERS

6 Oysters done in 3 styles; Fresh, Tempura Batter, Baked in Fennel seed sabayon  
Wild Mushroom, Confit Egg Yolk, Truffle, Parmesan Crisp, Brioche  
Duck Liver Parfait, Christmas Spiced Chutney, Toast & Leaves

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## MAIN COURSES

Roast Breast & Leg of Norfolk Turkey with all the trimmings  
Fillet of Beef, Guinness & Treacle Slow Cooked Beef Shin Stuffed Onion,  
Kale & Pont Neuf Potatoes  
Turbot Fillet, Parsnip Puree, Caramelised Baby Onions, Sautee Potatoes & Red Wine Jus

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## PUDDINGS & CHEESE

Chocolate Delice, Cherries, White Chocolate Milk Sorbet, Praline  
Apple Tarte Tatin, Vanilla Ice-cream  
Christmas Pudding With Brandy Cream  
Selection of 4 Cheeses, Fig Relish, Grapes & Artisan Crackers  
Mince Pies & Coffee or Tea

*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](mailto:christmas@theboars.co.uk)