

New Years Eve Menu 2024

A Selection Of Appetisers

Homemade Tomato & Roasted Pepper Soup (V)
Freshly prepared & served piping hot

Lamb Koftas

A pair of Frank Parker's Lamb Koftas served with a salad garnish & mint yoghurt

Smoked Salmon Gravlax

Smoked salmon cured using a mix of beetroot, vodka & dill, served with cream cheese & toast

Halloumi Fries

Deep fried & served with a sweet chilli dip

Main Courses

8oz Frank Parker's Rump Steak

Grilled to your liking, served with chips, peas, grilled tomato and mushrooms (add peppercorn sauce for £2)

Seabass Fillet

Pan seared & served with chargrilled asparagus, roasted new potatoes & chorizo

Chicken & Pancetta Tagliatelle

Diced chicken & pancetta in a garlic, cream & chive sauce over a bed of tagliatelle

Sweet potatoe & Chickpea Curry (V)

Homemade & served with coconut rice & naan bread

To Follow

A rchoice of tempting desserts.

To Complete The Occasion

Coffee & Petit Fours

Adults £30.00ph

Children (13 and under) £18

Booking & Deposit

Bookings over the Christmas period will require a non-refundable deposit, please contact the Staff for more details.

For disco party nights & live band nights we require £5pp payable on booking. For Christmas Day £10pp with balance paid by end of November. Boxing Day £5pp and New Year's Eve £10pp payable as soon as possible after the booking.

All bookings must be confirmed nearer the time and any changes made as soon as possible.

Accommodation

Why not book a room for the night at the Blue Boar Hotel and Restaurant? We offer comfortably appointed en-suite rooms at reasonable rates!

Pre-Xmas Weekend Entertainment

Live Bands

Enjoy our Pre-Christmas menu with a live band to follow.

Friday 6th December

Friday 13th December

Adults - £29ph

Children (13 or under) - £22

Christmas Disco

Dance the night away with our festive disco and Pre-Christmas menu.

Saturday 7th December

Saturday 14th December

THE BLUE BOAR



Christmas & New Year

2024

Pre-Christmas Celebration Menu

A Selection Of Appetisers

Homemade Soup of the Day
Freshly prepared and wholesome

Melon & Mixed Fruit Cocktail (VE)
Chunks of melon & mixed fruit with a raspberry coulis

Victory Mushrooms (V)

Button mushrooms coated in a creamy white wine & blue cheese sauce

Traditional Prawn Cocktail

Served on a bed of lettuce with our homemade marie rose sauce

Main Courses

Traditional Roast Turkey
With all the trimmings & roast gravy

Frank Parker's Rump Steak
Grilled to your liking, served with grilled tomato and mushrooms (add peppercorn sauce for £2)

Garlic & Mushroom Chicken
Chicken breast poached in a creamy garlic, mushroom & white wine sauce

Parsley Cod

Lightly grilled cod fillet topped with a creamy parsley sauce

**All served with fresh potatoes & vegetables,
or chips & peas**

To Follow

A selection of desserts will be available

To Complete The Occasion

Coffee & Mince Pies

Lunchtime / Evening £21.50

Smaller portions Lunchtime / Evening £16.00

Christmas Day Menu

A Selection Of Appetisers

Homemade Leek & Potato Soup
Homemade & piping hot

Bacon & Creamy Garlic Mushrooms
Sautéed garlic mushrooms in a parmesan cheese sauce served with toasted sourdough and fresh rocket

Mixed Melon Cocktail (VE)

A variety of melons & exotic fruits with a refreshing passionfruit coulis

Seafood Selection

North Atlantic Prawns, King Prawn Crevette & deep fried Calamari rings served with a marie rose sauce

Main Courses

Traditional Roast Turkey
Served all the traditional trimmings & roast gravy

Frank Parker's Scottish Roast Sirloin
Carved into a roast, served with gravy, homemade yorkshire pudding & fresh watercress

Rack of Lamb

Resting on a bed of creamy mash with lashing of a port and mint gravy

Red Snapper

Red Snapper supreme resting on pan fried Mediterranean vegetables finished with a lemon butter sauce

Nut Roast (V)

Consisting of walnuts, cashews, butternut squash, carrot, sweet potato, cheddar, apricots, cranberries & flaked almonds

**All served with fresh vegetables & potatoes
in season**

To Follow

A selection of desserts are available, please see the menu on your table

To Complete The Occasion

Coffee, Mince Pies & Petit Fours

Adults £67

Children (13 or under) £45

Boxing Day Menu

A Selection Of Appetisers

Homemade Leek & Potato Soup
Freshly prepared and wholesome

Melon & Mixed Fruit Cocktail (VE)
A selection of melon & mixed fruits finished with a refreshing passionfruit coulis

Garlic Breaded Mushrooms (VE)
Deep fried & served with a garlic mayo dip

Traditional Prawn Cocktail

North atlantic prawns served on a bed of lettuce with a marie rose sauce

Jalepeño Poppers

Tortilla breaded cheese stuffed jalepeños, deep fried and served with a sweet tomato salsa

Main Courses

Frank Parker's Roast Topside
Carved into a roast served with gravy, yorkshire pudding, seasonal potatoes & vegetables

8oz Frank Parker's Rump Steak
Chargrilled to your liking, served with chips, peas, grilled tomato and mushrooms (add peppercorn sauce for £2)

8oz Battered Cod

Lightly battered in our own pale ale & served with chips & mushy peas

Chicken Supreme

Oven roasted chicken supreme cooked in a creamy tarragon sauce, served with new potatoes & vegetables

Southern Fried Chicken Burger

In a brioche bun with shredded lettuce and mayo, served with fries & homemade coleslaw

Harissa Roasted Aubergine (VE)

Harissa marinated aubergine half served on a bed of coconut rice

Lamb & Mint Pie

Braised lamb shoulder in a mint & pea gravy, encased in shortcrust pastry, served with mash & vegetables

To Follow

A selection of desserts will be available from our sweet board

To Complete The Occasion

Coffee & Mints

Adults £25.00ph

Children (13 and under) £17