

## **BLUE BOAR CHRISTMAS MENU 2009**

Warm Bread out of our Pizza Oven with Olives, Extra Virgin Olive Oil and Balsamic will be on the table

### **To Start:**

Roasted Red Pepper Soup, Chestnut Oil, Warm Ciabatta Bread

Local Winter Game Terrine, Cumberland Sauce, Toasted Ciabatta

Wild Irish Oak Smoked Salmon, Buttered Brown Bread, Caper Vinaigrette

Grilled Field Mushroom stuffed with Feta, Sun-blushed Tomatoes and Basil, Rocket Salad, Raspberry Vinaigrette

### **Main Course:**

Aberdeen Angus Fillet of Beef wrapped in Parma Ham, served on a Oven-Roasted Field Mushroom, Porcini Mushroom Paste, Smoked Bacon Crisps, Hand Cut Triple Fried Chips

Pan Fried Young Berkshire Partridge, Smoked Bacon, Cranberry Compot, Port Jus

Gressingham Duck Breast, Sweet Potato Dauphinois, Honey- Glazed Roasted Winter Vegetables, Citrus Jus

Trio of Roasted Peppers, stuffed with Lemon & Mint Infused Cous Cous, Basil Olive Oil

Fillet of Sea Bass served on a Herb & Lemon Risotto, Truffle oil, Rocket and Parmesan

### **Pudding:**

Christmas Pudding, Brandy Butter, Vanilla Pod Ice Cream

Hot Chocolate Fondant, Pistachio Ice Cream

Gooseberry and Elderflower Fool, Jersey Devon Cream

Lemon and Lime Citrus Tart, Crème Fraiche

Shropshire Blue, Mature Cotswold Cheddar, Grapes, Celery, Fig Compot

Tea/Coffee and Mince Pies

2 Courses £22.50

3 Courses £27.50