

# The Blue Boar Christmas Menu 2011

## Starters

*Roast acorn squash soup, sage oil and crispy croutons.*

*Free range course pork pate, fresh cranberry and red onion relish.*

*Canon of smoked salmon and prawn chive crème fraiche.*

*Baked goat's cheese tart served with a fig, walnut and honey chutney.*

## Mains

*Cotswold bronze turkey and chestnut stuffing served with pigs in blankets, sautéed sprouts, roast root vegetables and duck fat roast potatoes.*

*Grilled fillet of Sea Bass, served with parsnip puree, winter kale, crushed potatoes, honey and soy dressing.*

*Oven Roast Cornish sole served with fine beans, new potatoes and lemon caper butter.*

*Rolled lasagne of winter squash, cashew nuts and brie with a parmesan crust, served with a winter salad.*

*Casserole of Cotswold game with juniper berries served with thyme dumplings and fresh game chips.*

## Puddings

*Traditional Christmas pudding served with homemade brandy and orange sauce.*

*Dark chocolate tart, served with raspberry sorbet.*

*Warm vanilla rice pudding with Madeira poached apricots.*

*Oxford blue and Cotswold mature cheddar, served with water biscuits and homemade chutney.*

***2 Courses - £ 20.00***

***3 Courses - £25.00***