

BOXING DAY

AT THE FAT BOAR, MOLD

STARTERS

- Minestrone soup, parmesan crisps, fresh Henllan bread (*)
Vegetable spring rolls, wild rocket, sweet chilli dipping sauce
Chicken liver & thyme pate, red onion chutney, toasted whole meal bloomer (*)
Mini Fat Boar sticky pigs in blanket, garlic mayonnaise
Halloumi fries, tomato chilli salsa, spring onion, harissa yogurt (gf)
Sweet chilli prawn bruschetta, coriander, baby basil (*)
Steamed vegetarian bao buns, hoisin glazed mushrooms, sesame seeds, spring onion,
fresh chilli & coriander (vg)

MAINS

- Roasted topside of Welsh beef, (*) | Honey glazed gammon (*)
Roasted half chicken (*) | Roasted leg of Welsh lamb (*)
*All the roasts above are served with duck fat roasted chateaux potatoes, maple glazed carrot & parsnip,
braised red cabbage, giant Yorkshire pudding, rich pan gravy*
- Nut roast, cranberry stuffing, brussels sprouts, chateaux potato, vegan gravy, braised red cabbage,
maple glazed root vegetables (vg)
- Beer battered haddock, hand cut chips, minted mushy peas, chunky tartare sauce (*)
Roasted supreme of salmon, soy & ginger noodles, stir fry vegetables, vegetable spring roll (*)
Pulled pork burrito, spiced rice, sautéed peppers & onions, tomato salsa, cheddar cheese,
skinny fries, mixed salad
- Double 6oz steak burger; smoked bacon, cheddar cheese, house relish, toasted brioche bun,
lettuce, tomato, skinny fries (*)
- Roasted Mediterranean vegetable, tomato & goats cheese risotto, wild rocket, parmesan (+, gf)
8oz Welsh dry aged ribeye steak, rocket, red onion & parmesan salad, French fries (*) (+£6 supp)

DESSERTS

- Fat Boar Christmas pudding, vanilla brandy custard (*)
Chocolate & orange brownie, vanilla ice cream, chocolate sauce (*)
Toasted Belgian waffle, butterscotch sauce, honeycomb ice cream, honeycomb crumb
Classic syrup sponge pudding, vanilla custard (*)
Oreo cheesecake, crushed Oreo's, festive mini milkshake
Cheeseboard: Chef's selection of three cheeses, red onion chutney, traditional accompaniments (+£3 supp) (*)

3 COURSES £25 | CHILDREN UNDER 12 £12.50

Served 12 noon until 8pm

A non-refundable deposit of £10 per person will be required
at the time of booking. Pre-orders will be required for tables of 6 or more.



CHRISTMAS PARTIES

AT THE FAT BOAR, MOLD

Our delicious Christmas Party menu is available from November 22nd to December 30th (excluding December 25th & 26th). A non-refundable deposit of £10 per person is required when booking to secure your reservation. Please note that pre-orders are required for tables of 6 or more.

STARTERS

- Winter vegetable soup, parsnip crisps, fresh Henllan bread (*)
- Vegetable spring rolls, wild rocket, sweet chilli dipping sauce
- Chicken liver & thyme pate, red onion chutney, toasted wholemeal bloomer (*)
- Mini Fat Boar sticky pigs in blanket, garlic mayonnaise
- Halloumi fries, tomato chilli salsa, spring onion, harissa yogurt (gf)
- Sweet chilli prawn bruschetta, coriander, baby basil (*)
- Steamed vegetarian bao buns, hoisin glazed mushrooms, sesame seeds (vg)

MAINS

- Garlic & sage roasted Pembrokeshire turkey, pork & cranberry stuffing, pig in blanket, buttered brussels sprouts, chateaux potato, turkey stock gravy, braised red cabbage, maple glazed root vegetables (*)
- Roasted Mediterranean vegetable, tomato & goats cheese risotto, wild rocket, parmesan (+, gf)
- 8oz dry aged Welsh ribeye steak, rocket, parmesan & balsamic, onion rings, skinny fries (+£6.5 supp) (gf)
Add a steak sauce + £2.5 (gf)
- Herb crusted salmon, Asian style noodles, stir fried veg, vegetable spring roll (*)
- Nut roast, cranberry stuffing, brussels sprouts, chateaux potato, vegan gravy, braised red cabbage, maple glazed root vegetables (vg)
- Double 6oz steak burger, bacon, cheese, tomato, lettuce, relish, toasted brioche, sticky sausages, skinny fries
- Beer battered haddock, hand cut chips, minted mushy peas, tartare sauce (*)
- Individual bacon chop, sticky maple sauce, poached eggs, hand cut chips (gf)

DESSERTS

- Fat Boar Christmas pudding, vanilla brandy custard (*)
- Chocolate & orange brownie, vanilla ice cream, chocolate sauce (*)
- Toasted Belgian waffle, butterscotch sauce, honeycomb ice cream, honeycomb crumb
- Classic syrup sponge pudding, vanilla custard (*)
- Oreo cheesecake, crushed Oreos, festive mini milkshake
- Cheeseboard: Chef's selection of three cheeses, red onion chutney, traditional accompaniments (+£3 supp) (*)

2 COURSES £17 | 3 COURSES £20

12 noon - 3pm Monday to Saturday, Sunday 12 noon - 8pm

2 COURSES £21 | 3 COURSES £23

5pm - 9pm Monday to Saturday

Reservations & further information 01 352 759890
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