

CHRISTMAS DAY

AT THE FAT BOAR

ON ARRIVAL

Sticky sausages balsamic marinated cherry tomatoes, Brie and cranberry wontons

STARTERS

Cream of Celeriac soup, toasted Hazelnuts, truffle oil, Henllan bread

Roast chestnut, wild mushroom and brie tartlet, Rocket salad, pear chutney

Gin Cured gravlax and smoked mackerel Terrine, toasted sour dough, lemon aioli

Warm duck and orange salad, pickled blackberries, sweet radish, toasted sesame.

Chicken liver parfait mandarin chutney toasted brioche

MAINS

Garlic & sage roasted turkey crown, individual turkey thigh joint, cranberry stuffing, pigs in blankets, duck fat roasted potatoes, smoked bacon wrapped green beans, cauliflower cheese, honey roasted parsnips, turkey stock reduction

Duo of Lamb - salt baked lamb rump, wild garlic crushed rack of lamb, maple roasted baby turnips, carrot purée, samphire, saffron fondant

Pan fried seabass, mussel & prawn broth, tenderstem, buttered Jersey Royals, lemon oil.

Roasted golden beetroot and baby spinach wellington, gruyère cheese sauce, artichoke dauph, roasted baby vegetables

DESSERTS

Fat Boar Plum pudding, vanilla brandy custard (*)

Ferrero Roche & chocolate brownie festive sundae; Ferrero Rocher, vanilla ice cream, chocolate brownie, chocolate sauce, Italian meringue, hazelnut syrup

Toblerone creek brûlée, chocolate wafers

Terry's Chocolate Orange cheesecake, popping candy, chocolate sauce, vanilla ice cream

Cheeseboard: Chef's selection of three cheeses, red onion chutney, traditional accompaniments (*)

3 COURSES £69.50 | CHILDREN U12 £27.50

Tables available from 12 noon - 4pm.

A 50% non-refundable deposit is required to secure your booking with full payment & a pre-order by December 3rd.