

BLUE BOAR RESTAURANT SAMPLE MENU

3 Courses £45 per guest

STARTERS

Suffolk Ale Cured Salmon

Candied Beetroot, Dill & Oyster Mayonnaise, Seaweed Wafer

Ham Hock & Corn-Fed Chicken Terrine

Pickled Baby Vegetables, Porter Bread with Apple & Date Chutney

Crisp Pumpkin Risotto

Pickled Pumpkin, Red Chard with Truffle Chive Mascarpone

MAINS

Stone Bass

*Pan-roasted Rosemary Shallot Puree, Red Chicory, Puy Lentils
with Red Wine Jus*

Pork Belly

*Confit Pork, Roast Heritage Carrots, White Beans, Winter Kale,
Parsley, Charred Shallots*

Herb Gnocchi

*Shaved Berkswell Cheese, Thyme Roast Root Vegetables
& Ricotta Cheese*

DESSERTS

Honey Roast Pear & Walnut tart

Candied Ginger Ice Cream

Flourless Dark Chocolate Cake

Whisky Soaked Raisins with Burnt Butter Ice Cream

Spiced Apple & Pumpkin Pie

Vanilla Bean Ice Cream

All prices are inclusive of V.A.T at the current rate and are subject to a discretionary service charge of 12.5%. Some of our menu items contain nuts, seeds and other allergens. If you have any questions about allergens please ask a member of staff for more information.

BLUE BOAR RESTAURANT SAMPLE MENU

3 Courses £60 per guest

STARTERS

Suffolk Ale Cured Salmon

Candied Beetroot, Dill & Oyster Mayonnaise, Seaweed Wafer

Heritage Beetroot Tarte Tatin

Caramelised Shallots, Thyme, Herb Goat's Cheese Mousse with Walnut Crumble

Crisp Pumpkin Risotto

Pickled Pumpkin, Red Chard with Truffle Chive Mascarpone

MAINS

Angus Beef Fillet 200g

*with Triple Cooked Chips, Portobello Mushrooms, Vine Cherry Tomatoes, Watercress
& your choice of Peppercorn, Hollandaise or Béarnaise Sauce*

Gressingham Duck

Pan Roasted Duck Breast, Pumpkin & Flemish Red Cabbage

Cornish Cod

Charred Baby Gem, Topped with Shredded Hereford Beef, Truffle & Celeriac Purée

DESSERTS

Blackberry Cremeux

Pistachio Mousse, Manjari Chocolate Twigs with Plum Sorbet

Flourless Dark Chocolate Cake

Whisky Soaked Raisins with Burnt Butter Ice Cream

Coconut Meringue

Passion Fruit Brûlée with Banana Sorbet

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