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Sunday Roast



Sunday, 3rd of March

Roasted Tomato Soup (GFO)

with lightly toasted ciabatta.

Tuna Salad (GF)

With Shallot Onion, Diced Cucumber Served on Bed of Crisp Iceberg Lettuce

Chicken Liver Pate (GFO) with Piccalilli Sauce & Toasted Bread

Creamy Wild Mushroom (V, GFO)

With Toasted Bread, Parmesan Shavings & Arugula Salad

Roast Rump of Herefordshire Beef (GFO)

with Yorkshire Pudding, Roasted Potatoes, Honey Roasted Carrots & Parsnip, Mixed Green Vegetable, Thyme Jus

Roast Cotswolds Leg of Lamb (GFO)

with Yorkshire Pudding, Roasted Potatoes, Honey Roasted Carrots & Parsnip, Mixed Green Vegetable, Thyme Jus

Slow Cooked Free Range Pork Belly (GFO)

with Yorkshire Pudding, Roasted Potatoes, Honey Roasted Carrots & Parsnip, Mixed Green Vegetable, Thyme Jus

Pan Roasted Chicken Breast (GFO)

with Yorkshire Pudding, Roasted Potatoes, Honey Roasted Carrots & Parsnip, Mixed Green Vegetable, Thyme Jus

Grilled Salmon Fillet

Served with Hasselback Potatoes, Cherry Tomatoes, Wilted Spinach & Capers with Olive Sauce.

Vegetable Risotto (V, VE, GF)

Served with Parmesan Shaving, Arugula Salad & Herbs Oil ADD Cauliflower Cheese for only £3.95.

Blue Boar Bread & Butter Pudding...with hot custard Warm Apple Crumble...with Custard (GFO) Baked Cherry Cheesecake...with Lemon Sorbet Chocolate Praline Gateau.... with salted caramel ice cream £18.95 / 1 course £24.45/ 2 courses £29.95/3 courses £10.95/ child main course under 12

PLEASE TALK TO US ABOUT YOUR FOOD ALLERGIES BEFORE YOU ORDER YOUR MEAL make a reservation please call us on 01789750010 or e-mail reservation@theblueboar.co.ul