Christmas Day Booking Form

To help us give you a better service, please complete this form and return it to us no later than 16th December 2018.



| Name: | Minestrone Soup | Gin Cured Smoked Salmon | Boxed Camembert Vegan Terrine | 7 | Roast Turkey | Pan Fried Cod Rump of Lamb | Mushroom & Brie Wellington | Christmas Pudding | Limoncello Posset | Baileys Cheesecake | Cheese & Biscuits |
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| Total: | | | | | Ĵ | | | | | | |

If you require more information, please telephone us. A non-refundable deposit of £35 per person will be required on confirmation of your booking. Parties of six or more will be given one receipt/bill. Book early to avoid disappointment.

Festive Menu Booking Form

To help us give you a better service, please complete this form and return it to us no later than one week before.



| Name: | Parsnip, Carrot & Cumin So | Prawn Cocktail | Vegan Terrine | Roast Turkev | Pan Fried Cod | Rump of Beef | Vegan Tagine | Christmas Pudding | Baileys Créme Brûlée | Vanilla Cheesecake | Chocolate & Coconut Torte |
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| Total: | | | | | | | | | | | |

If you require more information, please telephone us. A non-refundable deposit of £5 per person will be required on confirmation of your booking. Book early to avoid disappointment.

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Festive & Christmas Day menus

BOARS HEAD AT HOGHTON Blackburn Old Road, Hoghton, PR5 0RX Tel: 01254 852272

enquiries@boarsheadhoghton.co.uk • www.boarsheadhoghton.com **f** Boars Head Hoghton **y** @TheBoarsHead

Christmas Party Nights

FRIDAY 7TH & 14TH DECEMBER

4 course festive menu plus entertainment by the fabulous Ashleigh Wood

Only £23.95 per person

Perfect for that office Christmas party or gathering with friends

> Our festive menu will run from 4th December along side our regular menu - we look forward to greeting you soon!

Tel: 01254 852272

Festive Menu £23.95_{PP}

Parsnip, Carrot & Cumin Soup v curry oil, freshly baked tomato bread & butter

Prawn Cocktail melon carpaccio, gin marie rose sauce, baby gem heart, eight grain brown bread & butter

Vegan Terrine v GF slow cooked vegetables, gluten free brown bread, tomato chutney

Traditional Roast Turkey roast potatoes, brussel sprouts, honey glazed roasted parsnip, carrot & swede, pigs in blankets cranberry & sage stuffing, turkey gravy, cranberry sauce

Pan Fried Cod GF seafood broth, brussel sprouts, honey glazed roasted parsnip, carrot & swede

Braised Rump of Beef GF roast potatoes, brussel sprouts, honey glazed roasted parsnip, carrot & swede, chasseur sauce

> Vegan Tagine V GF basmati rice, soured cream

Christmas Pudding VA brandy sauce

Baileys & Dark Chocolate Créme Brûlée hazelnut and biscotti biscuits

Vanilla Cheesecake mulled fruit compote, brindle dairy double cream

Chocolate & Coconut Torte V GF N

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Coffee & Mince Pie GFA

VA - VEGETARIAN AVAILABLE GFA - GLUTEN FREE AVAILABLE N - INCLUDES NUTS

Christmas Day £69.95_{PP}

Minestrone Soup v freshly baked white bread roll

Gin Cured Smoked Salmon bloody mary cocktail sauce, beetroot and celeriac salad, eight grain brown bread & butter

> **Boxed Camembert v** crusty bread, comfy red onion marmalade

Vegan Terrine v GF slow cooked vegetables, gluten free brown bread, tomato chutnev

Lemon Sorbet

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Traditional Roast Turkey roast potatoes, brussel sprouts, honey glazed roasted parsnip, carrot & swede, pigs in blankets cranberry & sage stuffing, turkey gravy, cranberry sauce

Pan Fried Cod GF seafood saffron broth, brussel sprouts, honey glazed roasted parsnip, carrot & swede

Braised Rump of Lamb GF roast potatoes, brussel sprouts, honey roasted glazed parsnip, carrot & swede, rosemary & red wine sauce

Mushroom, Cranberry & Brie Wellington v roast potatoes, brussel sprouts, honey roasted glazed parsnip, carrot & swede, tomato sauce

Christmas Pudding vA

brandy sauce

Limoncello Posset caramelised white chocolate, meringue, gingerbread

> Baileys Cheesecake malteser ice cream, chocolate sauce

> > Cheese & Biscuits

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Coffee & Mince Pie GFA

Chocolate Truffles

VA - VEGETARIAN AVAILABLE GFA - GLUTEN FREE AVAILABLE N - INCLUDES NUTS