

Christmas Day

Booking Form

To help us give you a better service, please complete this form and return it to us no later than 12th December 2021.

Organisers Name:

Party Name:

Date of Party:

Arrival Time: No. in Party:

Email:

Tel:

Deposit Paid On: £:

Name:

Minestrone Soup
Mushroom Bon Bons
Smoked Salmon Terrine
Baked Camembert

Festive Turkey Dinner
Pan-Fried Seabass
Vegan Meatloaf
Lamb Rump

Christmas Pudding
Gingerbread Parfait
Milled Cider Trifle
Local Cheese & Biscuits

Total:

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.

Christmas Fayre

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.

Organisers Name:

Party Name:

Date of Party:

Arrival Time: No. in Party:

Email:

Tel:

Deposit Paid On: £:

Name:

Curried Parsnip Soup
Chicken Liver Pate
Beetroot-Cured Salmon
Festive Turkey Dinner
Baked Cod Fillet
Festive Turkey Pie
Vegan Meatloaf
Christmas Pudding
Dark Chocolate Mousse
Vegan Cheesecake
Local Cheese & Biscuits

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.



Christmas
AT THE
BOARS HEAD

Christmas Fayre & Christmas Day

BOARS HEAD AT HOGHTON

Blackburn Old Road, Hoghton, PR5 0RX

Tel: 01254 852272

enquiries@boarsheadhoghton.co.uk • www.boarsheadhoghton.com

f Boars Head Hoghton  @TheBoarsHead

Christmas Party Night

4 course festive menu
plus entertainment

FRIDAY 17TH DECEMBER
WITH PAUL HILTON

Only £35 per person

*Perfect for that office Christmas party
or gathering with friends*

Our Christmas Fayre
menu will run from 1st
- 24th December along
side our regular menu -
we look forward to
greeting you soon!

Tel: 01254 852272
www.boarsheadhoghton.com

Christmas Fayre

£29.95^{PP}

Curried Parsnip Soup **V VE**

freshly baked bread roll and butter (gf bread roll available)

Chicken Liver Pate

toast and butter, spiced apple chutney, dressed salad
(gf bread available)

Beetroot-Cured Salmon

fennel & orange coulis, kimchi & root
vegetable salad, herb croutes

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Festive Turkey Dinner

sage stuffing, roast potatoes, carrot and swede,
brussels sprouts, honey-mustard roast parsnips,
a pig in blanket, turkey gravy

Baked Cod Fillet

garlic and herb butter crust, vanilla scented carrot
veloute, mashed potatoes, roast potatoes, honey-
mustard roast parsnips and brussels sprouts

Festive Turkey Pie

buttery sage shortcrust pastry filled with turkey, ham,
cranberry, stuffing and a pig in blanket, mashed potatoes,
honey-mustard roast parsnips, brussels sprouts
and a jug of gravy

Vegan Meatloaf **V VE**

made with a mixture of root vegetables and chickpeas,
with lightly spiced tomato gravy, roast potatoes,
olive oil carrot and swede, brussels sprouts and
mustard-maple roast parsnips, vegan pig in blanket

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Christmas Pudding **V**

brandy sauce

Dark Chocolate Mousse **GF**

mulled fruits compote, crème chantilly

Vegan Chocolate & Cherry Cheesecake **V VE**

vegan vanilla ice cream

Local Cheese & Biscuits (£3 supplement) **V**

spiced apple chutney, grapes, unsalted butter

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Coffee & Mince Pie

V - VEGETARIAN **GF** - GLUTEN FREE **VE** - VEGAN

Christmas Day

£74.95^{PP}

Minestrone Soup **V**

garlic and herb bread roll and butter (gf bread roll available)

Mushroom, Chestnut & Kale Bon Bons **V VE**

cranberry, port & orange sauce, dressed salad leaves

Smoked Salmon Terrine

individual parcels on fresh cucumber and dill, lemon dressing,
eight grain brown bread (gf bread available)

Baked Camembert **V**

garlic, thyme, olive oil, toasted french bread

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Lemon Sorbet **V VE GF**

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Festive Turkey Dinner

cranberry & sage stuffing, roast potatoes, carrot and swede,
sprouts with pancetta, honey-mustard roast parsnips,
pigs in blankets, turkey gravy

Pan-Fried Seabass

cherry tomato and white wine sauce, root vegetable & potato
dauphinoise, tenderstem broccoli, roasted baby carrots

Vegan Meatloaf **V VE**

made with a mixture of root vegetables and chickpeas,
with lightly spiced tomato gravy, roast potatoes, olive oil
carrot and swede, brussels sprouts and mustard-maple
roast parsnip, vegan pig in blanket

Marinated Lamb Rump **GF**

mulled wine and redcurrant jus, root vegetable & potato
dauphinoise, tenderstem broccoli, roasted baby carrots

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Christmas Pudding **V**

brandy sauce

Gingerbread Parfait

banana petit four, mulled fruits compote, vanilla ice cream

Mulled Cider Trifle

fresh custard, syllabub, mulled cider jelly, apple crisps

Local Cheeses & Biscuits **V**

spiced apple chutney, grapes, unsalted butter

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Coffee, Mince Pie and Chocolate Truffles

V - VEGETARIAN **GF** - GLUTEN FREE **VE** - VEGAN