



CHRISTMAS PARTY



1st December to 24th December
12 noon – 2pm & 6.30pm – 8.30pm

Join us this Christmas for a festive family feast or a sophisticated Christmas party. Our sumptuous seasonal menus and elegant dining spaces allow for both intimate and extravagant set-ups to create your perfect Christmas 'do'.

3 COURSES - £29



STARTERS



Roast pumpkin soup, goat's cheese & spinach tart

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Chicken liver parfait, red onion chutney & toast

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Smoked salmon terrine, capers, dill & croutes



MAINS



Roast turkey & all the trimmings

*

Swede & blue cheese pithivier, grilled hispi cabbage & carrots

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Roast beef, rosti potato, spinach, wild mushrooms & mustard (£5.00 supplement)

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Slow cooked shoulder of lamb, mash, roasted carrots & kale

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Roasted pollock, butternut squash, roasted onions & spinach



PUDDINGS



Christmas pudding & brandy sauce

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Set vanilla cream, apple jelly & ginger granita

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Mincemeat & almond tart, clotted cream

*

British cheese board (£6.50 supplement)

Coffee, tea & petits fours (£3.00 supplement)

Book our private dining room for an elegant & intimate party for up to 14 guests



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A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements please let a member of our team know in advance. A deposit of £10 per person is required at the time of the booking. 100% of the deposit is non-refundable if a booking is cancelled within 14 days of the event. Pre-orders must be received 10 days prior the date of the event.

