

Wild Boar Restaurant Menu

Winter Menu 2019

Starters

Chef's Soup of The Day & Freshly Baked Bread	£4.50
Smoked Salmon & Atlantic Prawn Parcel with Marie Rose Sauce	£7.95
Goats Cheese Salad with Raspberry Vinaigrette & Fresh Pomegranate	£4.95
Wild Boar Pate with Toasted Brioche & Cumberland Sauce	£6.25
Button Mushrooms in a Creamy Stilton Sauce	£4.25
George Stafford Black Pudding & Potato Rosti & Soft Poached Egg	£5.95

Main Course

House Speciality

20oz Locally Reared Beef Fillet Chateaubriand	£56.00
Served In The Middle Of The Table On A Burner - The Ultimate Classic Fillet Steak Joint To Share, Carved And Served With, Buttered Savoy Cabbage And Bacon, Sauté Button Onions And Mushrooms, Glazed Carrots, Roasted & Dauphinoise Potatoes	
21 Day Matured Fillet of Beef Wellington, Wrapped in Parma Ham & Puff Pastry with Garlic & Mushroom Duxelle & Wilted Spinach, With Red Wine Sauce	£25.95
Pan Fried Sea Bass With Lemon & Virgin Olive Oil	£19.95
Slow Braised Lamb Shank In a Red Currant Jus	£16.95
Pancetta Wrapped Corn Fed Chicken Breast With Thyme Fragranced Jus	£15.75
Wild Mushroom Leek Risotto Finished with Garlic & Truffle Oil & Fresh Parmesan	£11.95
Add Chicken	£14.95
Add Salmon	£16.95
Creamy Leek & Wild Mushroom Stroganoff With Saffron Rice	£13.95

**All Above Mains are served with Chef's Choice of Fresh Market Vegetables,
& A Selection of Potatoes**

8oz 21 Day Matured Locally Reared Sirloin Steak Char-Grilled & Served with Chips Grilled Tomato & Pepper Sauce	£18.95
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Puddings

Ask About Today's Choice of Hot & Cold Puddings



THE SITWELL ARMS