

Book Your Stay With Us

Friday or Saturday £69 | Christmas Day £79 | Boxing Day £69
New Years Eve £79

Stay with us and book direct when attending your celebration evening to get these fabulous prices on your ensuite rooms

Live Music

Live music throughout December's festivities, including our Boxing Day Charity Pig Racing.

3rd The Gravy Train Trio	Jazz/Funk/Soul
5th Freddie Hall & Chris Newman	Soul
10th Romy & Vic	Motown/Routes/Pop
12th Tabasco	Jazz/Latino
17th Aaron & Alex	Soft Rock/Pop
19th Kocoa Brown	Soul/Funk/Jazz/Pop
26th Romy & Vic	Soul/Blues/Routes/Pop

Boxing Day Pig Racing

COME ALONG TO OUR CHARITY RACE DAY & LIVE MUSIC AFTERNOON

Buffet Style Menu

Cold Turkey, Honey Roast Ham, BBQ Chicken Wings, Nut Roast
Bubble & Squeak, Selection of Traditional Pickles, Mixed Leaf Salad, Coleslaw

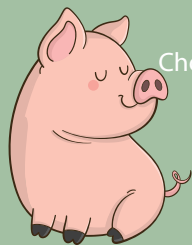
Desserts

Chocolate Brownie / Winter Berry Cheesecake Pot / Cheese Platter

Adults £15 / Children under 10 £10.00

BUFFET BETWEEN 2PM AND 3.30PM

MUSIC 1.30PM - 4PM



It's Christmas At


THE GOLDEN BOAR FRECKENHAM

Come and celebrate, with family
and friends. See you there

DECEMBER
2021



01638 723000

www.thegoldenboar.co.uk / info@thegoldenboar.co.uk /  goldenboarinn

The Golden Boar, The Street, Freckenham, IP28 8HZ



Christmas Celebration Menu

Evening 2 Courses £22 / Lunch £17

Evening 3 Courses £25 / Lunch £20

Come along to our traditional, festive celebrations in the Golden Boar Grotto with festive disco each evening or background music for the lunches.

To Start

Prawn cocktail topped with Marie Rose sauce & served with granary bread

Cajun chicken skewers, served with crème fraiche and warm pitta bread

Field mushroom stuffed with stilton & cranberry and with a crispy topping (V)

Tomato and roasted red pepper soup, served with a warm artisan bread roll and butter (PB)

Mains

Roast Suffolk turkey & pigs in blankets. Served with garlic and rosemary roasted potatoes, mashed swede, brussel sprouts, honey roast carrots and finished with a rich jus

Brisket slow cooked in a red wine, smoked bacon and silver skin onion jus. Served on bubble and squeak cake with tender stem broccoli

Seafood Mornay - fresh cod, salmon, tiger prawns and smoked haddock on a bed of spinach, topped with a vintage cheddar sauce. Served with buttered new potatoes and tender stem broccoli

Shredded courgette, corn, and roasted red pepper fritters with a tomato and sage sauce served with roasted potatoes, mashed swede, brussel sprouts, honey roasted carrots (PB)

Desserts

Christmas pudding with brandy sauce

Baileys and white chocolate cheesecake

Chocolate Torte

Eton Mess

Christmas Celebration and Christmas Day Menus:

To include crackers and table decorations.

For further allergy and dietary requirements not noted please speak to a member of the waiting team before ordering. Our chef is more than happy to accommodate requests.



Christmas Day Menu

£75.00 per adult Children 15 and under £35 Children under 5 Free

On arrival

Selection of canapes to include Smoked Salmon and cream cheese, roasted red pepper and houmous and cream cheese and green grapes
Served with a glass of bucks fizz

To Start

A duo of Queen scallops served on a bed of pea puree with crispy smoked bacon shavings and baby pea shoots

Warm Ham hock shredded topped with poached egg on a bubble and squeak patty

Roasted tomato and pepper soup with a warm artisan roll (PB)

Crab and Crayfish tian topped with pineapple, mango and balsamic coulis on a bed of cucumber ribbons

Mains

Roast Turkey - Suffolk Turkey with sage, onion and apricot stuffing pigs in blankets, with Brussel sprouts, carrots and honey roasted parsnips, mashed swede, with garlic and rosemary roasted potatoes and rich turkey jus

Braised Lamb Rump - Slowly braised in red wine and rosemary with red currant jelly, served with dauphinoise potatoes, braised red cabbage in mulled wine, with fine green beans

Sea Bass - Homemade Risotto with tiger prawns, petite pois and roasted butternut squash topped with pan fried Seabass fillets and queen scallops

Shredded courgette, corn, and roasted red pepper fritters with a tomato and sage sauce served with roasted potatoes, mashed swede, brussel sprouts, honey roasted carrots (PB)

Desserts

Christmas pudding with brandy sauce

Chocolate torte

Baileys and white chocolate cheesecake

Crème brulee, fresh raspberries, and homemade shortbread

Melon balls, port, winter fruit compote (PB, GF)