

# Christmas Day the Easy Way

We won't be open for Christmas Day this year but we have the solution for you

We can now deliver your Christmas Day lunch the day before to your door, prepped and precooked.  
All you will need to do on Christmas Day is warm it up and serve.

Everything will be individually portioned and labeled ready for easy service, with heating instructions.

*Bottle of Mini Prosecco or Bottle of Lager served with every meal*

## Starters

### Winter Vegetable Soup (V)

Carrots, parsnips and onions caramelised in a sweet maple glaze with festive spices.  
Served with rustic bread roll & butter  
Vegan option available (VE)

### Chicken Liver Pafait

A chicken liver pâté with cream and herbs. Served with dressed mixed leaves, caramelised red onion chutney and toast & butter

Smoked Salmon and King Prawn Cocktail  
with crusty wholemeal bread

Honey Mint Melon Salad  
with a raspberry compote

120 Lammas Street,  
Carmarthen

Tel/Fax:

**01267 222789**

Email :  
[boarsheadhotel@yahoo.com](mailto:boarsheadhotel@yahoo.com)

## Main Course

*Selection of any of the following meats or why not have all four*

Traditional Roast Turkey - Roast Top Side of Welsh Beef -  
Roast Chicken - Honey Roast Gammon Ham

*All of the above served with homemade cranberry stuffing, honey glazed chipolatas wrapped in bacon, roasted carrots, roast potatoes cooked in goose fat, roast parsnips & Christmas vegetables and not to forget a large helping of homemade gravy.*

### Vegetable Nut Roast (v)

Served with honey roast parsnips, homemade cranberry stuffing, cranberry sauce, roast potatoes, chefs' rich gravy and seasonal Christmas vegetables

## Desserts

### Christmas Pudding

served with a rich brandy sauce garnished with Christmas berries

Baileys and Lindor Chocolate Cheesecake  
with vanilla cream on the side

### Trio of Desserts

Millionaire's Mini Caramel Cheesecake, Sherry Trifle,  
Luxury Yule Vanilla Chocolate Log

Lemon Meringue Pie

Also included not to forget your early evening Tea

We will include;

Turkey and cranberry sandwiches with stuffing of course, savory bites, and a Christmas cup cake

*All of the above Delivered to your door  
on the 24th of December*

**Adult £29.50 Child £18.50**



Christmas  
at  
The Boars Head Hotel  
Make your Christmas  
extra special and join us for  
Great Food, Mulled Wine  
and Christmas Cheer  
HO HO HO

# Festive Menu

\*£1.50 supplement  
for Duck

2 Course **£18.50**

3 Course **£22.50**

Arrival Drink

Christmas Cocktail on Arrival

## Starters

### Winter Vegetable Soup (V)

Carrots, parsnips and onions caramelised in a sweet maple glaze with festive spices.  
Served with rustic bread roll & butter  
Vegan option available (VE)

### Chicken Liver Pafait

A chicken liver pâté with cream and herbs. Served with dressed mixed leaves, caramelised red onion chutney and toast & butter

### Chinese Duck Bon Bons

Shredded duck in a sweet hoisin sauce coated in crispy breadcrumbs, served on a bed of green leaves

### Tomato Tatin vg df

Puff pastry with roasted tomatoes, vegan basil pesto, balsamic caramel on bed of green leaves

### Chefs Classic Jar of Prawn Cocktail

Served with a sea food sauce and salad of the moment with granary bread on the side

## Main Course

### Traditional Roast Carvery

#### Pembrokeshire Roast Turkey

Roasted turkey breast, homemade cranberry stuffing, chipolatas wrapped in bacon, cranberry sauce, roast potatoes, chef's gravy and seasonal Christmas vegetables.

#### Roast Silverside of Beef with a Salted herb crumb

Silverside of succulent roast beef, homemade stuffing, chipolatas wrapped in bacon, horseradish sauce, roast potatoes, chefs gravy and seasonal Christmas vegetables

#### Half of Honey Glazed Roast Duck\*

Roasted to perfection with a sweet glaze, roasted peaches, homemade cranberry stuffing, chipolatas wrapped in bacon, cranberry sauce, roast potatoes, chef's gravy and seasonal Christmas vegetables

#### Grilled Fillet of Salmon

Served with a sweet butter cranberry stuffing crumb, fresh lemon, roast potatoes, chefs' hollandaise sauce or rich lemon butter and seasonal Christmas vegetables

#### Vegetable Nut Roast (v)

Served with honey roast parsnips, homemade cranberry stuffing, cranberry sauce, roast potatoes, chefs' rich gravy and seasonal Christmas vegetables

#### Sweet Potato Roulade vg gf

Roulade made with Cajun infused sweet potato, filled with vegan cream cheese, a sweet & spicy red pepper & red onion chutney, served with cranberry sauce, roast potatoes, chefs' rich gravy and seasonal Christmas vegetables

## Desserts

### Terry's Chocolate Orange Cheesecake

served with a chocolate crumb and vanilla cream

### Christmas Pudding

served with a rich brandy sauce garnished with Christmas berries

### Trio of mini desserts

Goey chocolate brownie, strawberry trifle and a fresh fruit meringue all served with fresh cream and raspberry compote.

### Salted Caramel and Honeycomb Sunday

Crushed Cadburys crunchy and salted caramel, layered with vanilla ice cream and topped off with fresh cream and toffee popcorn.

Coffee and Mince Pie Shortbread Slice **£1.95**

# NEW FOR CHRISTMAS 2020

Workplace or Home

let us come to you this Christmas

*Why not get your Christmas Dinner delivered to your workplace, free delivery within 3 miles of Carmarthen, small fee outside this area. 2 OR 3 COURSES AVAILABLE*

*Free bottle of house wine per 5 Christmas dinners included in the price, soft drinks alternatives also available. Christmas Crackers, Office/Workplace Quiz also included - Limited Spaces available for each day*

## Starters

### Winter Vegetable Soup (V)

Carrots, parsnips and onions caramelised in a sweet maple glaze with festive spices.  
Served with rustic bread roll & butter

Vegan option available (VE)

### Chicken Liver Pafait

A chicken liver pâté with cream and herbs.  
Served with dressed mixed leaves, caramelised red onion chutney and toast & butter

### Chefs Classic Prawn Cocktail

Served with a seafood sauce and salad of the moment with granary bread on the side

## Main Course

### Pembrokeshire Roast Turkey

Roasted turkey breast, homemade cranberry stuffing, chipolatas wrapped in bacon, cranberry sauce, roast potatoes, chef's gravy and seasonal Christmas vegetables.

### Roast Silverside of Beef with a salted herb crumb

Silverside of succulent roast beef, homemade stuffing, chipolatas wrapped in bacon, horseradish sauce, roast potatoes, chefs gravy and seasonal Christmas vegetables

### Half of Honey Glazed Roast Duck\*

Roasted to perfection with a sweet glaze, roasted peaches, homemade cranberry stuffing, chipolatas wrapped in bacon, cranberry sauce, roast potatoes, chef's gravy and seasonal Christmas vegetables

### Vegetable Nut Roast (v)

Served with honey roast parsnips, homemade cranberry stuffing, cranberry sauce, roast potatoes, chefs' rich gravy and seasonal Christmas vegetables

## Desserts

### Terry's Chocolate Orange Cheesecake

served with a chocolate crumb and vanilla cream

### Christmas Pudding

served with a rich brandy sauce garnished with Christmas berries

### Trio of mini desserts

Goey chocolate brownie, strawberry trifle and a fresh fruit meringue.

All served with fresh cream and raspberry compote.

**2 Course - £15.95 3 Course - £19.95**

\* £1.50 supplement for Duck

Drinks Packages Available and Tailored to your specific needs