



Valentines Night  
The Blue Boar Inn



Home made cream of tomato & basil soup.

Crayfish, prawn & smoked salmon platter.

Chilled melon & kiwi fruit with peach schnapps.

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Steamed Loch Duart salmon with a dill & Chablis butter sauce,  
crushed herb potatoes & peas.

Grilled Aberdeen Angus rump steak (reared in Norfolk) with  
a cognac & peppercorn sauce, served with all the trimmings.

Stroganoff of mushrooms & chick peas with brandy cream,  
served with steamed rice.

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Lemon posset with shortbread biscuits.

Clotted cream ice cream drizzled with Baileys.

Home made chocolate & whisky mousse.

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Coffee with cream & mints  
£23.50 pp

