



# BLUE BOAR

*Private Dining Room*





## *Accommodating your guests*

Private dining at Blue Boar is particularly special with two exceptional spaces, connected to the main restaurant by a floor-to-ceiling wine wall. The Private Dining Room is ideal for intimate dinners, family gatherings or breakfast meetings and can accommodate 8-22 guests.

For a more intimate feel, the room can be divided in two smaller rooms.

## *Bespoke Menus*

Executive Chef Michael Riordan and his team combine fresh, regional ingredients to deliver a mouth-watering menu that celebrates the very best of what each British season brings.

The menus enclosed are subject to change and created specifically for the Private Dining Room, inspired not only by the seasons, but also by the eclectic and imaginative menu in the restaurant. Using only the finest ingredients, the chefs can adapt the menus to suit personal tastes and dietary requirements.

## *How to get in touch*

To reserve the Private Dining Room, we kindly ask for a minimum spend of £800 seating up to 10 guests and £1600 for the entire space seating up to 22 guests.

Please note service charge has not been included.

For more information and bookings please contact our dedicated events team on

[events@conradstjames.com](mailto:events@conradstjames.com) or call +44 (0)203 301 8080





# Menu A

3 Courses £45 per guest

## STARTERS

Wild Nettle Velouté

*Cornish Cod, Lightly Poached with Horseradish*

Soused Herring

*Pickled Radish, Cucumber Dill & Sour Cream*

Brawn

*Potted Pigs Cheek, Piccalilli & Sourdough*

## MAINS

Corn-fed Chicken

*Smoked Bacon, Trompette Noir Mushrooms, Asparagus & Yellow Carrot Purée*

Wild Garlic & Pea Risotto

*Minted Lemon Ricotta, Garden Herbs*

Roast Cornish Plaice

*Clams, Mussels, Seaweed Butter & Samphire*

## DESSERTS

Granny Smith Apple & Honey Parfait

*Honeycombe Tuille*

Spotted Dick

*Traditional British Suet Sponge Pudding with Dried Fruits*

*Caramelised Orange & Marmalade Ice Cream*

Trifle

*Raspberry & Almonds*





# Menu B

3 Courses £60 per guest

## STARTERS

### Wild Nettle Velouté

*Lightly Poached Cured Cornish Cod & Horseradish*

### English Asparagus

*Clarence Court Hen Egg & Woodall's Cumbrian Ham,  
Crisp Berkswell Cheese with Truffle & Hollandaise Sauce*

### Scallops

*Charred Cauliflower, White Grapes, Golden Sultanas  
& Smoked Bacon Crumbs*

## MAINS

### Angus Beef Fillet 200g

*with Triple Cooked Chips, Portobello Mushrooms, Vine Cherry Tomatoes, Watercress  
& your choice of Peppercorn, Hollandaise or Béarnaise Sauce (£5 supplement)*

### Roast Cornish Plaice

*Clams, Mussels, Seaweed Butter & Samphire*

### Yorkshire Lamb

*Slow Roasted Rump, Braised Breast, Peas,  
Broad Beans & Goat's Curd, Tarragon with Lamb Juice*

### Wild Garlic & Pea Risotto (v)

*Minted Lemon Ricotta, Garden Herbs*

## DESSERTS

### Granny Smith Apple & Honey Parfait

*Honeycombe Tuille*

### Lemon Verbena Custard

*Rhubarb Sorbet & Pistachio Brittle*

### Banana Mousse

*Oatmeal Crumb, Earl Grey & Chocolate Ice Cream*