

CHRISTMAS GIN NIGHTS

AT THE FAT BOAR, MOLD

What could be better than some great gin accompanied by some fantastic dishes from our menu this Christmas? Each gin has been hand-selected, by our team but we've got so many great gins it was hard to choose just 5!

GIN NIGHT DATES:

29th November

6th December

13th December

20th December

MENU

Parma Violet Fizz

Imaginaria Parma Violet gin liqueur, Prosecco

Chicken liver & thyme pate, red onion chutney, toasted whole meal bloomer

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Brockmans

Blueberries & grapefruit wedge, Fever tree Mediterranean tonic

Mini Fat Boar sticky pigs in blanket, garlic mayonnaise

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Sipsmith Orange & Cacao

Dehydrated orange wheel, premium Indian tonic

Garlic & rosemary infused baked camembert, cranberry dip, garlic bread wedges

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Brooklyn

Lemon zest, premium Indian tonic

French trimmed chicken breast, chateaux potato, mushroom & leek velouté seasonal greens

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Rhubarb & Vanilla Bramble

Crayshaw rhubarb & vanilla gin, lime juice, simple syrup, crushed ice, blackberry liqueur

Oreo cheesecake, chocolate sauce, crushed Oreo's

£30 PER PERSON

Arrive at 7pm for 7.30pm start. Full payment required at the time of booking.

Reservations & further information 01352 759890
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