

JOY AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

## Christmas Day Menu

### STARTER

**PAN FRIED QUEEN SCALLOPS** with whipped peas and dressed with lime, truffle and saffron

**PRESSED GUINEA FOWL & CHICKEN TERRINE** served with toasted artisan bread and a farmhouse chutney

**SCORCHED HERITAGE TOMATO SALAD** with goats curd, baby basil and garlic & herb croutes (v)

**WARM CRAB AND LOBSTER TART** served with a shaved fennel salad and a homemade crab mayonnaise

**ROASTED SQUASH AND SWEET POTATO SOUP** served rustic bread (v)

### FISH COURSE

**SMOKED SALMON TERRINE** Caviar, frisee lettuce, pickled cucumber and horseradish cream

### MAIN COURSE

**HAYWARDS BRONZE TURKEY CROWN** served with duck fat roast potatoes, honey roasted carrots & parsnips, sage stuffing, cranberry sauce and bread sauce

**PAN FRIED FILLET OF SEA BASS** with chorizo & sundried tomato risotto and a salsa verde

**WILD MUSHROOM AND SPINACH FILO PARCEL** served with polenta chips and a tomato & shallot salsa (v)

**ROULADE OF PLAICE** served with a scallop and crab mousse, sea vegetables and a lobster bisque

**ROSE VEAL** served with a warm salad of sautéed potatoes, olives and cherry tomatoes with a caper and lemon dressing

### DESSERT

**DOUBLE CHOCOLATE TORTE** served with smashed raspberries and a coconut ice cream

**BRITISH CHEESE BOARD** served with figs, celery, a farmhouse chutney and water biscuits

**STEAMED CHRISTMAS PUDDING** brandy sauce and whipped brandy butter

**WHISKY PANNACOTTA** a whisky syrup and popping candy

**BASIL AND LIME CURD TART** and a lime sorbet

TEA, COFFEE AND MINCE PIES

**TO BOOK** Please call us on 01737 819003 or email [enquiries@theblueball.co.uk](mailto:enquiries@theblueball.co.uk)

**EAT, DRINK AND BE MERRY | EAT, DRINK AND BE MERRY**

We require a £20 per head deposit on booking.  
Preorders and full payment required by the 1st December  
We do not include a service charge to your bill unless you are a table of 6 or more in which case a discretionary 12.5% will be added to your bill.  
100% of the tips leave are distributed amongst the crew.

**£79.95**