

JOY AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

Festive Party Menu

STARTER

WILD MUSHROOM SOUP with truffle oil and rustic bread and butter (v)(gf)

PHEASANT TERRINE with hazelnuts, sourdough and whipped butter

SMOKED BRISKET CROQUETTES with mushroom ketchup

PEA & MINT TART with a pea shoot and hazelnut salad (v)

PAN FRIED SQUID with panko nduja sausage, crème fraiche and chives

MAIN COURSE

HAYWARDS BRONZE TURKEY CROWN served with duck fat roast potatoes, roasted carrots, roast parsnips, bread sauce, cranberry stuffing and roast gravy

RED SNAPPER served with a crab bon bon, samphire and a dill & lemon velouté

ROAST PORK BELLY with a smoked mash and served with apple, glazed green beans, toasted hazelnuts and an apple & cider sauce (gf)

BUTTERNUT & BEETROOT TART served with herby new potatoes, kale, walnuts and stilton (v)

BRAISED FEATHERBLADE with a horseradish mash, savoy cabbage and pan jus

DESSERT

TREACLE & PECAN TART with coconut ice cream and a rum syrup

DRAMBUIE & ORANGE PANNACOTTA and popping candy (gf)

FLOURLESS CHOCOLATE AND RASPBERRY TART with hazelnuts and raspberry sorbet

STEAMED CHRISTMAS PUDDING with brandy butter and brandy sauce

BRITISH CHEESE SELECTION served with celery, grapes, figs, chutney and water biscuits

ADDITIONAL COURSE (+£3 PP)

BRITISH CHEESE SELECTION served with celery, grapes, figs, chutney and water biscuits

Tea and Coffee is available but not included

2 COURSES - £21.95PP | 3 COURSES - £26.95PP | AVAILABLE MON - SAT

TO BOOK

Please call us on 01737 819003 or
email enquiries@theblueball.co.uk

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

We require a £10 per head on booking.
All tables need to preorder at least 10 days in advance.
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.