

# CHRISTMAS FESTIVE PARTY

## MENU 2021

AVAILABLE FROM 19<sup>TH</sup> NOVEMBER AND THROUGHOUT DECEMBER

THREE COURSES | £32 PER PERSON

### TO START

White Onion & Leek Soup, Chestnut Crème Fraîche, Artisan Bread *(vg & gf option)*

Hand Carved Scottish Smoked Salmon, Devon Crab & Avocado Tian, Bloody Mary Aioli,  
Spiced Pickled Cucumber & Black Radish, Whipped Horseradish Butter & Chia Seed  
Melba Toasts *(gf option)*

Confit Cherry Orchard Free Range Pork Belly, Caramelised Apricot & Green Peppercorn  
Terrine, Pear & Apple Chutney, Toasted Sourdough *(gf option)*

Welsh Goats Cheese or Vegan Mozzarella, Charred Baby Chicory, Beetroot, Pistachio &  
Pomegranate Salad, Mulled Cider Dressing *(vg & gf option)*



### MAINS

Roast Breast & Braised Leg of Turkey, Cranberry & Chestnut Stuffing, Duck Fat Roasted  
Potatoes, Pigs in Blankets, Roasted Parsnips & Carrots, Sprout Tops,  
Braised Red Cabbage & Gravy *(gf option)*

Slow Cooked West Country Shin of Beef, Dripping & Nutmeg Mash, Roasted Roots,  
Shallot & Malbec Jus *(gf)*

Baked Fillet of Cod, Fresh Herb Crust, Lemon & Chive Potato Cake, Samphire,  
Mornay Sauce, Tomato Confit & Crispy Leeks *(gf option)*

Roast Delicata Squash Stuffed with Spiced Lentils, Leeks, Mushrooms & Chestnuts,  
Black Cabbage, Roast Potatoes & Savoury Gravy *(vg & gf)*



### PUDDINGS

Frozen Christmas Tiffin Chocolate Parfait, Hazelnut, Pistachio & Orange Biscotti

Sticky Toffee Banana Pudding, Treacle Toffee Sauce, Vanilla Bean Ice Cream *(vg & gf option)*

Homemade Christmas Pudding & Brandy Sauce *(vg & gf option)*

Selection of Fine British Cheeses, Crackers, Fruit & Chutney *(gf option)*



THE  
BLUE BALL

PUB & DINING

