

NEW YEAR'S EVE

MENU 2021

THREE COURSES: ADULT £60

ON ARRIVAL

Canapes



TO START

Roast Jerusalem Artichoke & Leek Soup, Toasted Almonds & Crème Fraîche
(vg & gf option)

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

Confit Duck Terrine, Thyme & Toasted Garlic Marinated Smoked Duck Breast, Pear, Apple & Orange 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

Pan Roast Breast of Guinea Fowl, Confit Leg, Potato Galette, Sautéed Kale, Sprout Tops & Baby Carrots, Malbec & Shallot Jus *(gf)*

Chargrilled Veal Sirloin, Potato Fondant, Parsnip Puree, Purple Sprouting Broccoli, Marrowbone Butter, Pommery Mustard & Sherry Jus *(gf)*

Pan Fried Halibut Fillet, Smoked Salmon & Chive Potato Cake, Samphire, King Scallops, Mornay Sauce, Tomato Confit & Crispy Pancetta *(gf)*

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



PUDDINGS

Frozen Rum & Raisin Tiffin Chocolate Parfait, Hazelnut & Pistachio Brandy Snap Fingers
Mango, Pineapple, Passion Fruit & Ginger Fool *(vg option)*

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

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

THE
BLUE BALL

PUB & DINING



THE BLUE BALL

NEW YEAR'S EVE PRE ORDER

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GUEST

Please fill in the name of diner and indicate if they require the gluten-free or vegan options on the menu. Then scan and return to info@theblueballtadworth.co.uk or hand to a member of staff.

NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME							
VG	GF	VG	GF	VG	GF	VG	GF	VG	GF	VG	GF	VG	GF	VG	GF	VG	GF

PARTY NAME:

EMAIL:

TEL:

PARTY DATE:

PARTY TIME:

ADULT @ £60:

TOTAL:

DEPOSIT:

TO PAY:

PLEASE TICK TO INDICATE COURSES. EG: ✓

ROAST JERUSALEM ARTICHOKE & LEEK SOUP, TOASTED ALMONDS & CRÈME FRAÎCHE *(vg & gf option)*

HAND CARVED SCOTTISH SMOKED SALMON, ARGENTINIAN RED SHRIMPS, DEVON CRAB & AVOCADO TIAN, BLOODY MARY AIOLI, SPICED PICKLED CUCUMBER & BLACK RADISH, WHIPPED HORSERADISH BUTTER & CHIA SEED MELBA TOASTS *(gf option)*

CONFIT DUCK TERRINE, THYME & TOASTED GARLIC MARINATED SMOKED DUCK BREAST, PEAR, APPLE & ORANGE CHUTNEY, TOASTED SOURDOUGH *(gf option)*

WELSH GOATS CHEESE OR VEGAN MOZZARELLA, CHARRED BABY CHICORY, BEETROOT, PISTACHIO & POMEGRANATE SALAD, MULLED CIDER DRESSING *(gf & vg option)*

STARTERS

PAN ROAST BREAST OF GUINEA FOWL, CONFIT LEG, POTATO GALETTE, SAUTÉED KALE, SPROUT TOPS & BABY CARROTS, MALBEC & SHALLOT JUS *(gf)*

CHARGILLED VEAL SIRLOIN, POTATO FONDANT, PARSNIP PUREE, PURPLE SPROUTING BROCCOLI, MARROWBONE BUTTER, POMMERY MUSTARD & SHERRY JUS *(gf)*

PAN FRIED HALIBUT FILLET, SMOKED SALMON & CHIVE POTATO CAKE, SAMPHIRE, KING SCALLOPS, MORNAY SAUCE, TOMATO CONFIT & CRISPY PANCETTA *(gf)*

ROAST DELICATA SQUASH STUFFED WITH SPICED LENTILS, LEEKS, MUSHROOMS & CHESTNUTS, BLACK CABBAGE, ROAST POTATOES & SAVOURY GRAVY *(gf & vg)*

MAINS

FROZEN RUM & RAISIN TIFFIN CHOCOLATE PARFAIT, HAZELNUT & PISTACHIO BRANDY SNAP FINGERS

MANGO, PINEAPPLE, PASSION FRUIT & GINGER FOOL *(vg options)*

STICKY TOFFEE BANANA PUDDING, TREACLE TOFFEE SAUCE, VANILLA BEAN ICE CREAM *(vg & gf option)*

SELECTION OF FINE BRITISH CHEESES, CRACKERS, FRUIT & CHUTNEY *(gf option)*

DESSERTS

£10 per head deposit to be made when booking is placed. All deposits are deducted from your bill at time of payment. Cancellations must be made within 14 days of your reservation to secure a refund of your deposit.

Many of our dishes can be made to accommodate **vegans** or adapted to **gluten-free**. In the pre-order form, please indicate by each guest if they require the **vg** or **gf** option of dishes on the menu. Please ask your waiter on the day or discuss with a member of the team on booking any specific dietary requirements. Fish may contain bones. Allergen information available on request.