

CHRISTMAS DAY

MENU 2021

THREE COURSES: ADULT £90 | CHILD £50

ON ARRIVAL

Henners Brut NV English Sparkling Wine & 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

Roast Breast & Braised Leg of Turkey, Cranberry & Chestnut Stuffing, Goose Fat Roasted Potatoes, Pigs in Blankets, Roasted Parsnips & Carrots, Sprouts, Braised Red Cabbage, Cauliflower & Godminster Cheddar Cheese Gratin, Gravy *(gf option)*

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, Sapphire, King Scallops, Mornay Sauce, Tomato Confit & Crispy Pancetta *(gf)*

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

PUDDINGS

Frozen Christmas Tiffin Chocolate Parfait, Hazelnut & Pistachio Brandy Snap Fingers

Mango, Pineapple, Passion Fruit & Ginger Fool *(vg option)*

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

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

THE
BLUE BALL

PUB & DINING

THE BLUE BALL

CHRISTMAS DAY 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	VG	GF

PARTY NAME:

EMAIL:

TEL:

PARTY DATE:

PARTY TIME:

ADULT @ £90:

UNDER 12 @ £50:

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 *(vg & gf option)*

STARTERS

ROAST BREAST & BRAISED LEG OF TURKEY, CRANBERRY & CHESTNUT STUFFING, GOOSE FAT ROASTED POTATOES, PIGS IN BLANKETS, ROASTED PARSNIPS & CARROTS, SPROUTS, BRAISED RED CABBAGE, CAULIFLOWER & GODMINSTER CHEDDAR CHEESE GRATIN, GRAVY *(gf option)*

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, WILD MUSHROOMS & CHESTNUTS, BLACK CABBAGE, ROAST POTATOES & SAVOURY GRAVY *(vg & gf)*

MAINS

FROZEN CHRISTMAS TIFFIN CHOCOLATE PARFAIT, HAZELNUT & PISTACHIO BRANDY SNAP FINGERS

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

HOMEMADE CHRISTMAS PUDDING & BRANDY SAUCE *(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.