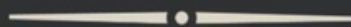


THE
BLUE BALL



PUB & DINING



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The Blue Ball

Parties & Events

About us.

Overlooking the village pond and heath of Walton-on-the-Hill, The Blue Ball sits at the heart of this picturesque Surrey village. Situated on the edge of the Surrey Hills, The Blue Ball is within easy reach of the Epsom Downs Racecourse, surrounded by Surrey's most prestigious golf courses.

The Blue Ball is the perfect space for every occasion and is the ideal venue for your next party or get together.

☎ 01737 819 003

✉ info@theblueballtadworth.co.uk

🌐 www.theblueballtadworth.com

📍 Deans Lane | Walton On The Hill |
Surrey | KT20 7UE

GREAT SPACES, IN A
GREAT PUB,
FOR
CELEBRATIONS,
MEETINGS &
PRIVATE
FUNCTIONS

WWW.THEBLUEBALLTADWORTH.COM



Indoor spaces

01 | DINING ROOM

Fitting up to x40 people seated the dining room is perfect for anything from meetings to private dinner parties. This area has access to the main terrace and a beautiful log burner.

02 | BAR

Our spacious bar area has multiple different areas available for private hire. Whether you're looking for a semi private corner for after work drinks or you're looking to book the whole space privately we've got plenty of options.

03 | LIBRARY

With it's impressive book cases & booth seating this beautiful area is awash with quirky features lends any event a sense of grandeur. Fitting up to x30 seated and up to x50 standing this space is great for wedding receptions & engagement parties.



WHATEVER
THE EVENT,
LET YOUR
IMAGINATION
RUN WILD.

Whether reflective or celebratory, we'll work with you to create an event that will create memories forever. From intimate get togethers to lavish affairs and sophisticated soirées, The Blue Ball will guarantee that your event is one to remember.

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Outdoor spaces

04 | TIKI HUT'S

Our gorgeous Tiki Huts are the perfect all-weather party option and come fitted out with heaters, fairy lights and plump cushions. Book them individually or book all three plus a dedicated outside area to host your own alfresco celebration.

05 | GARDEN

Our beautiful cottage garden has an expansive decked area for private hire, plus access to the children's play area. Fitting up to 80 people sitting and up to 200 standing it's the perfect setting for buffets, BBQ's and a wide variety of informal or formal occasions in the warmer summer months.

5



4



Food Packages

SAMPLE MENUS

All menus within this document are sample menus and subject to availability. Please contact us for further details.

Buffet Options

01 | SILVER PACKAGE

£15.95pp minimum 25 people

- Assorted selection of home-made sandwiches on farmhouse loaf
- Artisan sausage rolls
- Beef & glazed cheddar sliders
- Honey & wholegrain mustard chipolata sausages
- Tomato & mozzarella bruschetta, toasted ciabatta
- Mini beer battered fish & chips, tartare sauce
- Classic Niçoise salad

02 | GOLD PACKAGE

£17.95pp minimum 25 people

- Assorted selection of home-made sandwiches on farmhouse loaf
- Artisan sausage rolls
- Beef & glazed cheddar sliders
- Lemon & black pepper chicken skewers, spicy tomato salsa
- Tomato & mozzarella bruschetta, toasted ciabatta
- Mini beer battered fish & chips, tartare sauce
- Classic Niçoise salad
- Mango, raspberry & toasted coconut fool
- OR
- Mixed berry & pistachio Eton mess

03 | PLATINUM PACKAGE

£20.95pp minimum 25 people

- Beef & glazed cheddar sliders
- Lemon & black pepper chicken skewers, spicy tomato salsa
- Mini beer battered fish & chips, tartare sauce
- Mozzarella & oregano arancini
- Sauteed garlic mushrooms, baby spinach on toasted sourdough
- Sweet potato falafel skewers, beetroot houmous
- Roasted butternut, charred harissa halloumi, caramelized red onion & crispy chick pea salad
- Hot smoked salmon, baby potato, kale, dill & citrus crème fraîche dressing salad
- Mango, raspberry & toasted coconut fool
- OR
- Mixed berry & pistachio Eton mess

04 | FORK PACKAGE

£25.95pp minimum 20 people

Main Dishes (Choose 2 from below) :

- Oregano chicken, chorizo, tomato & basil sauce
- Poached salmon, salsa Verdi, shaved fennel
- Roasted vegetable & goats cheese lasagne
- Prawn & monkfish skewers, mango & chilli salsa
- Sweet potato & chick pea curry
- Braised beef & ale pie
- Harissa pulled lamb shoulder, apricot & sultana tagine
- Woodland mushroom & spinach stroganoff
- Butter chicken curry
- Minted lamb burgers, cumin grilled aubergine
- Baked beef lasagne
- Thai green chicken curry

Salads (Choose 2 from below) :

- Roasted aubergine feta, yoghurt, honey, toasted pistachio & mint
- Sweet potato wedges with saffron & orange yoghurt, radicchio, hazelnuts & fennel seeds
- Roast baby potatoes & parsnips with mango salsa & coriander
- Raw green kale, crispy spiced chick peas, toasted seeds, honey and mustard
- Roast sweet potato wedge, fresh figs, balsamic , chilli & spring onion
- Butternut squash, charred harissa halloumi, caramelized red onion, chick peas
- Roast peach, English asparagus, toasted almonds & mint
- Classic niçoise salad
- Heritage beets, charred artichoke, thyme & goat's cheese
- Raw kale Caesar
- Greek salad
- Baby potatoes, peas, broad beans, mint & shallot dressing
- Panzanella
- Torched tomato, pesto & buffalo mozzarella
- Med veg, kale, orzo, rocket & olive

Sides (Choose 2 from below) :

- Chive buttered new potatoes
- Steamed tender stem, sesame seed & chilli
- Sweet braised red cabbage
- Grain mustard & parsley mash
- Summer greens with sautéed garlic & chilli
- Cumin roasted aubergine & baby potatoes
- Oregano roasted Mediterranean veg
- Steamed coriander rice
- Lemon & pepper cous cous

Desserts (Choose 2 from below) :

- Churros with chocolate & toffee sauce
- White chocolate & pistachio delice
- Apple & toffee crumble tart
- Summer berry mousse, vanilla cream
- Mango & peach pavlova
- Rhubarb posset with lemon balm
- Charred pineapple skewers, pomegranate, mango & mint salsa
- Warm chocolate & walnut brownie
- Lime & raspberry posset
- Mango & toasted coconut fool
- Fresh fruit salad
- Grilled peach, home-made granola, mascarpone
- Sticky toffee pudding
- Classic tiramisu

05 | SET MENU (SAMPLE)

2 Courses £22.95pp / 3 Courses £27.95

Starters

- Seasonal home-made soup, Artisan bread & sea salt butter
- Breaded brie bites, pomegranate, roast garlic aioli, pea shoots & balsamic glaze
- Chicken & pulled ham hock terrine, plum chutney, herb salad & toasted sourdough
- Chilli & lime tiger prawns, Asian slaw & sweet chilli dip

Mains

- Slow cooked beef bourguignon, seasonal greens, creamed mash potato
- Pan-fried salmon, herb crushed potatoes, charred tender stem, caper & parsley butter
- Vegetable massaman curry, jasmine rice, toasted flatbread
- Pancetta wrapped mozzarella & sage stuffed chicken supreme, Med veg, oregano roasted new potatoes

Desserts

- Bramley apple crumble, custard or vanilla ice-cream
- Warm fig & almond tart, cinnamon cream
- Chocolate brownie sundae
- Rhubarb posset, fresh raspberries, lemon shortbread

*Menu dependant on season and availability

O6 | BBQ MENU

~ all cooked over charcoal ~

Minimum 25 people, £25 per head

- Grass-fed 4oz beef burger, applewood cheddar, glazed brioche bun
- Jerk marinated chicken thighs, lime, mango & pomegranate salsa
- Garlic, oregano tofu & roasted vegetable skewers
- Charred cracked black pepper corn on the cob
- Classic Niçoise salad
- Caesar salad

O7 | HOG ROAST MENU

~ 7hr slow flame cooked ~

Minimum 80 people, contact for pricing

- Slow cooked free range pig, apple compote, glazed brioche bun
- Home-made sage & onion stuffing
- Harissa halloumi & roasted peppers, tomato salsa, glazed brioche bun
- Buttered jacket potato or sweet potato fries
- Apple & celeriac coleslaw
- Watercress & seasonal leaf salad, shallot dressing

O8 | TIKKI PLATTERS

£30 per platter, serves 4 minimum

MEAT

- Mini beef burger sliders, glazed cheddar
- Honey & mustard chipolata sausages
- Goat's cheese & caramelised red onion sausage rolls
- Lamb koftas, cucumber & mint yoghurt
- Lemon & herb chicken skewers
- Seasonal garden salad
- Skinny fries

FISH

- Haddock goujons, tartare sauce
- Salt & pepper squid, sriracha mayo dip
- Whipped mackerel pate, toasted sourdough, shaved fennel
- Thai fish cakes, sweet chilli dip
- Smoked salmon & dill tart
- Seasonal garden salad
- Skinny fries

VEG

- Sweet potato falafel, Baba ganoush
- Sautéed woodland mushrooms, baby spinach & confit garlic on sourdough
- Sweetcorn fritter sliders, garlic mayo
- Halloumi & roasted veg skewers
- Vegan mozzarella & tomato bruschetta
- Seasonal garden salad
- Skinny fries

MIXED

- Sweet potato falafel, Baba ganoush
- Mini beef burger sliders, glazed cheddar
- Honey & mustard chipolatas
- Haddock goujons, tartare sauce
- Vegan mozzarella & tomato bruschetta
- Seasonal garden salad
- Skinny fries


VERSATILE SPACES FOR ALL OCCASIONS



With years of event management experience our dedicated team are here to help you plan your perfect event. Whether it be a wedding, birthday party, engagement drinks or office work party, we are here and ready to make your event a roaring success!


So if you're planning a special occasion and would like to find out more regarding available dates and pricing please do not hesitate in contacting us!

Contact Us

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