



THE BLUE BALL  
CHRISTMAS DAY  
2024

£80 per person

Selection of Festive Canapés for the table

STARTERS

Roasted Butternut Soup

sautéed wild mushrooms, aged olive oil (gf available)

Scottish Smoked Salmon

pickled fennel, beetroot & cucumber salad, sumac crème fraiche (gf available)

Chicken & Smoked Ham Hock Terrine

fruit chutney, toasted brioche, leaf salad (gf available)

Crispy Brie Bites

roast garlic mayo, red pearls, tendril pea shoots & aged balsamic glaze (v)

MAINS

Herb Roasted Norfolk Turkey

pork & apricot stuffing, garlic & thyme roast potatoes, chestnut shredded sprouts, glazed parsnips & carrots, braised red cabbage, pigs in blanket & gravy (gf available)

Pan Fried Fillet of Hake

mussel, chive & Prosecco risotto, tender stem & tendril pea shoots (gf)

Beef Wellington

garlic & thyme roast potatoes, garlic French beans, rich red wine jus

Vegan Tart

vegan feta, roasted beetroot & rosemary tart, saffron crushed potatoes, sweet red pepper & tomato sauce (vg)

DESSERTS

White Chocolate & Raspberry Cheesecake

raspberry sauce & crushed pistachio (v)

Classic Christmas Pudding

brandy sauce, fresh berries & amaretti biscotti (v)

Warm Chocolate Fondant

black cherry compote & clotted ice cream (v)

Selection of British & Continental Cheese

fruit chutney, crackers & grapes (v, gf available)

Tea, Coffee and Mince Pies