

ST AUSTELL
EST. BREWERY 1851

JOIN US FOR A VERY
MERRY CHRISTMAS



FESTIVE PARTY MENU

BLUE BALL INN

EXETER

2 COURSES £29.95 | 3 COURSES £34.95

PER PERSON

TO START

ROASTED CELERIAC
& APPLE SOUP **VG DF**
*Parsnip crisps, crusty bread **

BAKED HAM HOCK &
MATURE CHEDDAR CROQUETTES
Slaw, mustard mayo

CHICKEN LIVER & BRANDY PARFAIT
*Apple chutney, toasted brioche **

CLASSIC PRAWN COCKTAIL
*Iceberg lettuce, Mary rose sauce,
cherry tomatoes, granary bread **

RED ONION, BEETROOT
& SOFT CHEESE TERRINE **VG**
Balsamic reduction, mixed leaves

CITRUS GIN CURED SALMON **DF**
*Pickled cucumber salad, rye toast **

MAINS

DEVON TURKEY **GF DF**
*Sausage meat and bacon wrapped stuffing,
turkey gravy*

SEARED PORK TENDERLOIN **GF**
Celeriac purée, pear cider sauce

SLOW COOKED VENISON HAUNCH **GF**
*Colcannon mash, blackberry &
dark chocolate sauce*

ROOT VEGETABLE & PROSOCIANO
CHEESE NUT ROAST **VG GF DF**
Cranberry gravy

*Served with roast potatoes Brussels sprouts,
winter greens, carrots and honeyed parsnips*

ROAST FILLET OF SEA BASS **GF**
*Served with a shellfish, potato, fennel,
tomato and saffron bisque*

BUTTERNUT SQUASH &
MUSHROOM RAVIOLI **VG GF**
Pomodoro tomato sauce, black truffle oil

DESSERTS

DARK CHERRY
CHOCOLATE BROWNIE **V**
Cherry liqueur syrup, vanilla ice cream

CHRISTMAS PUDDING **V VGO**
Brandy sauce

SPICED PLUM CRÈME BRÛLÉE **V GF**
Cardamom shortbread

ICED COCONUT &
STRAWBERRY PARFAIT **VG**
Strawberry sauce

SALTED CARAMEL CHEESECAKE **V**
Candied walnuts, caramel sauce

WEST COUNTRY CHEESES
Biscuits, celery, grapes, chutney

V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

VGO - VEGAN OPTION AVAILABLE ON REQUEST

* - GLUTEN FREE ON REQUEST