

# The Blue Ball

## Christmas day menu

### 2024

#### To start

Sweet potato and squash soup, mascarpone cream, herb oil, croutons

Venison carpaccio, celeriac remoulade, candid chestnut, pink grapefruit, apple and carrot

Ham hock arancini, parmesan, mustard, capers

Buttered Crab tart, ginger and spring onions, curry cream, seaweed watercress

Vegan cheese, leek and truffle terrine, pear and apple, roasted hazelnuts (ve)

#### For mains

Traditional roast turkey, goose fat potatoes, braised red cabbage, honey glazed carrots & parsnips, rich gravy

Walnut nut and cranberry roast, wild mushrooms, roast potatoes, braised red cabbage, honey glazed carrots & parsnips, gravy (vg)

Grilled Fillet mignon beef gratin potatoes, confit shallots and garlic, horseradish cream, bordelaise sauce

Pan fried Turbot, baby spinach, wild mushrooms, salsify, Madeira cream sauce

Beetroot risotto, salt baked vegetables, pesto, herb oil, optional goat curd (ve)

#### To finish

Traditional Christmas pudding, brandy sauce

Selection of Devon cheese and biscuits, quince jelly, carrot and date chutney

Vanilla coconut milk pudding, clementine jelly, honey tuille (vg)

Pistachio and vanilla Crème Brûlée, sable biscuit, winter berries

Rich chocolate delice, honey tuille, blackberry, passion fruit, Chantilly cream

£110 per person