

The Blue Ball Christmas Menu

Starter

Curried roast parsnip soup, parsnip crisps, cream, herb oil, croutons, bread & butter
(ve-vg-df-gf on request)

Beef bresaola, celeriac remoulade, roquette, fresh parmesan (gf)

Cauliflower karaage, sriracha coleslaw, sesame, coriander, lime (vg-df-gf)

Wild game & Parma ham terrine, pickled girolles,
port and black cherry jam, crostini (gf on request)

King prawns in black garlic and herb butter, cherry tomato salsa,
Focaccia, bloody Mary ketchup (gf on request)

Main

Traditional roast turkey, stuffing, pig in blanket, roast potatoes, rich gravy,
seasonal vegetables (df-gf on request)

Walnut and cranberry wellington, sweet potato puree, wild mushroom gravy,
seasonal vegetables (vg-df-gf)

Slow cooked Kenniford farm pork belly, dauphinoise potato, burnt apple puree,
braised red cabbage, grain mustard and Sandford cider sauce (gf)

Butternut squash and sage ravioli, baby spinach, roasted squash,
cream, herb oil, (ve) parmesan (df-vg on request)

Baked herb crusted Salmon, crushed new potatoes, pea puree, capers,
lemon, chives, prosecco cream

Braised beef 'bourguignon' (Rich red wine sauce, bacon, mushrooms, onions)
creamed mashed potato, roasted vegetables (gf)

Dessert

Selection of west country cheeses: Somerset brie, Devon blue, Cornish Yarg, wife of Bath
Quince jelly, Devon chutney, biscuits

Traditional christmas pudding, brandy sauce (vg on req)

Rich dark chocolate delice, whipped coffee 'mousse', blackberry compote

Mulled wine poached pear and winter fruits, vegan vanilla ice cream, candid orange,
almond and coconut granola (gf-df)

Apple tart tatin, cinnamon ice cream, toffee apple and calvados syrup (ve)

£31.95 2 Courses

£35.95 3 Courses

Will need to be pre-ordered

**A 10% optional service charge is added to your bill
and goes directly to our lovely team!**