



Appetisers

SPICED BUTTERNUT SOUP (VQ) (GF)

-salted parsnip crisp, smoked paprika oil, warmed rustic bread & butter

HAM HOCK TERRINE

-toasted beetroot, sour dough with cranberry & pink gin chutney

KING PRAWN, SMOKED SALMON & CAVIAR COCKTAIL (GF)

-avocado & beetroot purées, cucumber ribbons & citrus crème fraîche

WALNUT & GOAT CHEESE TART (V)

-a deep filling of caramelized onions, toasted walnuts & goats cheese, with parsnip purée & baby leaf garnish

Mains

THE BLUE BALL ROLLED TURKEY

-stuffed with sage, cranberry & onion filling, goose fat roast potatoes, honey & thyme carrots & parsnips, Brussel sprouts, pigs in blankets & red wine gravy

FILLET OF SEA BASS (GF)

-abed lacinato kale with king prawns, saffron infused baby potatoes and champagne thermidor sauce

BETROOT WELLINGTON (VQ)

-chunky beetroot and butternut squash in a sweet balsamic chutney filling, abed lacinato kale with parsnip & coconut purée, roasted carrot & potatoes, with a beetroot & red wine jus

LAMB SHANK (GF)

-slow cooked in rioja wine, Dijon mustard, garlic & rosemary, served with goose fat roast potatoes, honey & thyme carrots & parsnips, topped with a red wine mint gravy

Desserts

BLUE BALL CHRISTMAS PUDDING (V) (VGA)

-brandy vanilla cream & berry compote

LEMON CHEESECAKE (V)

-white peach purée, mango sorbet & chocolate coated walnuts nuts

GINGER INFUSED BRULEE (V)

-shortbread biscuits, gingerbread crumb & berry compote

CHEF CHEESE BOARD (V)

-selection of fine cheese, luxury biscuits, celery & pears batons

COFFEE & MINCE PIE TO FINISH

Adults £85

Children (U12
£45