THE BLUE BALL
at Braunston
COUNTRY PUB & KITCHEN

CHRISTMAS DAY MENU

£89.95 PER PERSON

STARTERS

ROASTED CARROT & GINGER SOUP
Velvety roasted carrot soup infused with warming ginger and festive spices, served with artisan bread. (V, VGA, GFA, DFA)

FESTIVE TERRINE
Slow-cooked ham hock with garden peas, herbs, and a hint of mustard, served with seasonal chutney and toasted artisan bread. (GFA, DFA)

PAN-FRIED SCALLOPS & CAVIAR
Pan-seared scallops finished with caviar, crispy pancetta, and vibrant mango marmalade. (GF, DF)

CRAYFISH & KING PRAWN COCKTAIL
Succulent crayfish and king prawns served with crisp leaves and a classic Marie Rose sauce. (GFA, DFA)

BUTTER CHICKEN CROQUETTES
Crispy golden croquettes filled with aromatic butter chicken and served with a lightly spiced dipping sauce.

MAIN COURSES

TRADITIONAL CHRISTMAS ROAST
(GFA for all roast dinners)

Choose from:

FESTIVE ROAST TURKEY
ROAST SIRLOIN OF BEEF
CRISPY PORK PORCHETTA
HALF ROAST CHICKEN

All our roasts are served with seasonal vegetables, rich wine gravy, pigs in blankets, cauliflower cheese, roast potatoes, stuffing balls and homemade yorkshire pudding.

PUNJABI BUTTER COD LOIN
Roasted cod loin served with a rich Punjabi butter sauce, bombay potatoes and seasonal greens. (GFA)

CUMIN SQUASH WELLINGTON
Roasted cumin-spiced squash with aromatic herbs, wrapped in golden pastry, served with seasonal vegetables and rich gravy. (V, VGA)

SLOW-COOKED LAMB SHANK
Tender slow-braised lamb shank served with creamy mash, seasonal vegetables and a rich red wine jus. (GF)

DESSERTS

CHRISTMAS PUDDING
Rich traditional Christmas pudding served with brandy sauce.

CHOCOLATE CHRISTMAS TREE
A rich chocolate and hazelnut Christmas tree dessert with layers of chocolate mousse, crunchy praline and a festive chocolate star, served with a berry compote.

SALTED PISTACHIO SEMIFREDDO
A luxuriously smooth pistachio semifreddo, delicately balanced with a touch of sea salt and raspberry coulis.

CHEESE & BISCUITS

FESTIVE CHEESE PLATTER
A selection of fine cheeses served with artisan biscuits, festive chutney, grapes, and seasonal accompaniments.

TEA OR COFFEE
Your choice of freshly brewed tea or coffee.

Wishing you a very
MERRY CHRISTMAS

If you have any allergy or intolerance's, please speak to a member of the team before ordering.
Denote, (DF) Dairy Free / (DFA) Dairy Free Adaptable / (V) vegetarian / (VGA) Vegan Adaptable / (GF) Gluten Free / (GFA) Gluten Free Adaptable, some dishes may contain traces of nuts.

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PRE-ORDER FORM

BOOKING NAME _____ **DATE** _____

PARTY SIZE _____ **TIME** _____

STARTERS
S1 Roasted Carrot & Ginger Soup | S2 Festive Terrine | S3 Pan-Fried Scallops & Caviar S4 Crayfish & King Prawn Cocktail | S5 Butter Chicken Croquettes

MAIN COURSES
M1 Festive Roast Turkey | M2 Roast Sirloin of Beef | M3 Crispy Pork Porchetta | M4 Half Roast Chicken M5 Punjabi Butter Cod Loin | M6 Cumin Squash Wellington | M7 Slow-Cooked Lamb Shank

DESSERTS
D1 Christmas Pudding | D2 Chocolate Christmas Tree | D3 Salted Pistachio Semifreddo

CHEESE & DRINK
C1 Festive Cheese Platter | T1 Tea | T2 Coffee

4 COURSES £89.95

Guest Name	Starter	Main	Dessert	Cheese	Tea/Coffee	Dietary / Allergy Notes	✓
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							

SPECIAL REQUESTS / NOTES _____

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Please return your completed pre-order form to The Blue Ball before your booking.

Please tell us about any allergies or intolerances when ordering.
Some dishes may contain traces of nuts.