THE BLUE BALL
at Braunston
COUNTRY PUB & KITCHEN

FESTIVE MENU

STARTERS

CARROT AND CORRIANDER SOUP
A warming, spiced soup finished with fresh coriander, served with warm crusty bread.
(V, VGA, GFA, DFA)

HAM HOCK & PEA TERRINE
Slow-cooked ham hock with garden peas, herbs, and a hint of mustard, served with festive chutney and toasted sourdough.
(GFA, DFA)

POSH MUSHROOMS ON TOAST
Creamy wild mushrooms in a garlic and thyme sauce, finished with truffle oil, served on toasted artisan bread.
(V, GFA, DFA)

DESI KEBAB
Spiced and chargrilled kebabs with aromatic Indian flavours, served with a cooling yoghurt and mint dip.
(GFA)

FESTIVE BALL BALL
Golden, crispy festive chilli cheese bites with a soft, melting centre, served with a spiced cranberry dip.
(V)

CRISPY PRAWNS
Succulent prawns in a light, crispy coating, served with a sweet chilli dip.
(GFA, DFA)

FESTIVE MAINS (GFA for all roast dinners)

SIRLOIN OF BEEF
Tender, roasted sirloin of beef, cooked to perfection.

CRISPY PORCHETTA
Slow-roasted pork porchetta with a crisp, golden crackling and aromatic herbs.

TURKEY ROAST
Traditional roast turkey with sage and onion stuffing.

TRIO OF ROAST
A festive trio of roast turkey, sirloin of beef and crispy porchetta.

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

BUTTER CHICKEN
Tender chicken simmered in a silky, aromatic tomato and butter sauce with warming spices.
(GFA)

THAI SALMON
Pan-seared salmon with fragrant thai flavours, coconut, chilli, lime and fresh herbs.
(GFA, DFA)

ASIAN-INFUSED LAMB CHOPS
Succulent lamb chops infused with flavours of asian spices, herbs and a touch of sweetness, then grilled to perfection.
(GFA)

CHICKEN SUPREME
Tender chicken supreme, beautifully roasted and finished with a creamy seasonal sauce.
(GFA)

PANEER SHASHLIK
Chargrilled paneer with peppers, onions, marinated in aromatic indian spices.
(V)

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

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.

BROWNIE & ICE CREAM
Warm, gooey chocolate brownie served with smooth vanilla ice cream.
(GFA)

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

2 COURSES	3 COURSES
£29.99	£34.99

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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FESTIVE MENU

PRE-ORDER FORM

BOOKING NAME _____ **DATE** _____

PARTY SIZE _____ **TIME** _____

MENU CODES

STARTERS S1 Carrot & Coriander Soup | S2 Ham Hock & Pea Terrine | S3 Posh Mushrooms on Toast S4 Desi Kebab | S5 Festive Ball Ball | S6 Crispy Prawns

MAINS M1 Sirloin of Beef | M2 Turkey Roast | M3 Crispy Porchetta | M4 Trio of Roast (+£6) | M5 Butter Chicken | M6 Thai Salmon | M7 Asian-Infused Lamb Chops | M8 Chicken Supreme M9 Paneer Shashlik | M10 Cumin Squash Wellington

DESSERTS D1 Christmas Pudding | D2 Brownie & Ice Cream | D3 Chocolate Christmas Tree | D4 Salted Pistachio Semifreddo

2 COURSES £29.99 | 3 COURSES £34.99

Guest Name	Starter	Main	Dessert	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.