



BLUE BALL INN

Christmas Day

£89 PER PERSON

HOMEMADE BREAD & BUTTER V

CELERIAC, ROASTED PEAR & CARAMELISED GINGER SOUP Homemade bread & celeriac crisps VE

SMOKED SALMON ASSIETTE Prawns in a Marie Rose sauce wrapped in smoked salmon and served with caperberries

VEGAN SCALLOPS King oyster mushroom scallops, warm butternut squash, roasted pepper and caper salad VE

SMOKED DUCK BREAST Crispy pancetta, lamb lettuce, pomegranate glaze

SCALLOPS Warm butternut squash, roasted peppers and caper salad

WICKED WOLF GIN & LEMON SORBET VE

TRADITIONAL ROAST TURKEY Roast potatoes, pigs in blankets, Yorkshire pudding, parsnip, gravy and seasonal vegetables

TRIO OF BIRD ROAST Duck, goose and turkey, roast potatoes, pigs in blankets, Yorkshire pudding, parsnip, gravy and seasonal vegetables

6OZ FILLET OF BEEF Wrapped in streaky bacon, with dauphinoise potatoes, roasted vine cherry tomatoes, asparagus, garlic and herb butter

FILLET OF SALMON Herb brushed new potatoes, tenderstem broccoli, asparagus, beurre blanc sauce

VEGAN SPINACH & WILD MUSHROOM WELLINGTON Roasted potatoes, parsnip, seasonal vegetables, and a rich vegan gravy VE

All of the above come with a side of cauliflower cheese V GF

TRADITIONAL CHRISTMAS PUDDING Brandy sauce VE

VEGAN CHOCOLATE & ORANGE TORTE Served with blood orange sorbet VE

MILLIONAIRE CHEESECAKE With vanilla ice cream, white chocolate crust and chocolate crumb V

CHEESE & BISCUITS Mature Cheddar, Somerset Brie & Devon Blue with a mix of biscuit crackers, real ale chutney, grapes and apple V

COFFEE OR TEA & MINCE PIES V

Allergen information is available upon request. Please let your server know about any intolerance to specific allergens.
Our menu changes from time to time to reflect seasonal ingredients and availability. We appreciate your understanding.