

BLUE BALL INN@ SIDFORD

CHRISTMAS MENU 2009

*Tomato & Pumpkin Soup with Basil Oil  
Served with Crusty Granary or White Bread (V)*

*“Lyme Bay” Crab & Courgette Terrine  
With Rocket Salad & White Grape Confit*

*“Tregida” Smoked Duck & Orange Salad  
With “Otter Vale” Devon Chutney*

*Baked Leek & Wild Mushroom Tart with Goats Cheese (V)*

xxxxxxxxxxxx

*Roast “Festive” Turkey & Loin of Pork  
With Chestnut Seasoning, Apple & Cranberry sauce  
Roast Potatoes, Roast Parsnips & Seasonal Vegetables.*

*Venison “Crockpot”  
Slow cooked Venison, Beans & Herbs in Red Wine  
Topped with Cheddar Cheese glazed Sliced Potatoes.*

*Grilled Rump Steak with Garlic Mushroom sauce  
Seasonal Vegetables & Sauté Potatoes.*

*Poached Rolled Fillets of Lemon Sole  
Set on Dill Mash with White Wine Saffron & Spinach sauce  
Seasonal Vegetables.*

*Toasted Brioche & Roasted Mediterranean Vegetable Tian  
New Potatoes & Seasonal Salad (V)*

xxxxxxxxxxxx

*Traditional Christmas Fruit Pudding with Brandy Cream sauce*

*Chocolate & Black Cherry Roulade with Caramel Cream*

*Crème Brulé with Poached Strawberries in Kirsch  
Served with Almond Biscuits.*

*Warm Mulled Winter Fruits with Whisky sauce*

*Selection of Three Local Cheeses with Biscuits  
(Exmoor Blue, Cornish Brie & Ilchester Cheddar)*

xxxxxxxxxxxx

*Coffee & Mince Pie with Rum Butter*

*Two Courses £19.50 per person*

*Three Courses £25.00 per person*

*Our Prices are held from 2008*