

## The Blue Ball - A La Carte Menu

Homemade Soup of the Day Served with Homemade Bread

£5.45

Seared King Scallops, Grassmere Farm Black Pudding and Lemon Beurre Blanc

£7.95

Home-Cured Juniper and Citrus Infused Highland Salmon with Homemade Cucumber Sorbet

£6.95

Hand Crafted Spinach and Ricotta Tortellini, Wild mushroom Fricasse, Parmesan Tuille and butter sauce

£6.95

Seared Breast of Woodpigeon, Truffle and Cardamom Toast, Glazed Figs and Sherry Sauce

£7.95

Ham Hock Terrine with Parsnip Paint, Beetroot Fondants, Herb Croutons and Quail eggs, finished with a Mustard Dressing and Pea Shoots

£7.25

Breaded Goats cheese served with a Mulled Pear and Honeyed Walnut Salad and Herb Oil

£6.95

\*\*\*\*\*

Pan Fried Calves Liver with Homemade Bubble and Squeak, Crispy Pancetta and Rice Wine Vinegar Reduction

£13.25

Honey Glazed Breast of Gressingham Duck, potato Fondant with Plum and Sherry Sauce

£15.95

Duo of Launde Farm Lamb - Herb Crusted Cannon & Cutlet Served with Baked Polenta Cake, Roasted Autumn Vegetables and Redcurrant Jus

£16.75

Slow Cider Braised Belly of Locally Farmed Pork, Braised Red Cabbage and Cider Sauce

£13.95

Twice Cooked Breast of Chicken, Wild Mushroom Stuffing, Sautéed Cabbage, Crispy Pancetta and Madeira Sauce

£14.95

Garlic Roasted Portabello Mushroom, Sweet Pepper Stuffing, Mustard Sauce and Soft Poached Egg

£11.95

Sides: - Chips: £2.25 Vegetables: £2.25 Salad: £1.50 New/Sautee Potatoes: £1.50