



## **BLUE'S Christmas**

### ***Traditional Menu***

#### **Starters**

**Spiced pumpkin soup**

**Scottish smoked salmon and crayfish salad**

*With poppy seed cheese straw*

**Ham hock and chicken terrine**

*With house piccalilli, watercress and toasted sourdough*

**Baked pear, cranberry and brie filo parcel**

*Pea shoots and parsley oil dressing (V)*

#### **Mains**

**Norfolk stuffed Turkey Ballotine with a bacon-wrapped parcel of honey roasted roots and goose fat roast potatoes.**

*Served with a side of braised sprouts with ginger and orange and mixed winter greens with toasted pine nuts, jug of gravy, cranberry and fig compote*

**Blackened salmon steak**

*On a bed of mixed beans and lentils, served with a smokey tomato salsa and a side of sweet potato fries*

**Hickory smoked pork belly square**

*Braised red cabbage with lardons, roasted roots and a creamy cider and mushroom sauce, side of goose fat roasted potatoes*

**Stuffed bell peppers (v)**

*Bell pepper, stuffed with mushrooms, toasted almonds, brown rice and fresh parsley and topped with parmesan and roasted, served with tomato sauce and a side salad.*

#### **Dessert**

**Warm chocolate brownie**

*Served with vanilla or salted caramel ice cream and topped with chocolate sauce*

**Pecan pie**

*Served with drizzled maple syrup and smoked pecans*

**- £23.50 PER PERSON -**

*For groups of 8 or more please book a minimum 5 days in advance.  
A £10 deposit per head is required when making the reservation.*

*Service not included, a discretionary service charge of 10% will be added to tables of 6 or more.  
Some products may be replaced for similar alternatives due to seasonal demand.*