

Sunday
17th JUNE

STARTERS

CARAMELISED ONION SOUP – with rosemary and Maldon salt croutons and fresh herb oil

WARM FILLET OF RED MULLET – with a cauliflower puree, cauliflower beignet, chive and olive oil

OX CHEEK CROQUETTES – with dressed lambs lettuce and mustard mayonnaise

CURED SEA TROUT – with pickled kohlrabi, watercress, horseradish yoghurt and baby coriander

SMOKED CHICKEN & HAM TERRINE – with a poached plum & balsamic red onion chutney and toasted brioche



MAINS

RARE SIRLOIN OF BEEF – served with Yorkshire pudding, duck fat roast potatoes, cauliflower cheese and a horseradish jus

ROAST SALMON – with a wholegrain mustard & Summer vegetable stew and a hazelnut pesto

HONEY AND PEPPER GLAZED DUCK BREAST – served with confit potato, savoy cabbage, bacon and a blackberry jus

WILD MUSHROOM SPELT – with grilled globe artichoke, Jerusalem artichoke crisps and a herb yoghurt (V)

ROAST GUINEA FOWL – with fondant potato, hispy cabbage and a sherry vinegar sauce



DESSERTS

BAKEWELL TART – with pickled berries and vanilla custard

SELECTION OF LOCAL CHEESES – celery, grapes, Braeburn apple with water biscuits

APPLE & PEAR CRUMBLE – with cinnamon custard

WARM TREACLE TART – with vanilla ice cream

SUMMER BERRY PAVLOVA – with fresh mint syrup & cream chantilly

£29.75
PER PERSON



The
BLUE BALL
WALTON ON THE HILL

Father's Day

BOOK NOW
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