

CHRISTMAS AT BLUES

6 Course Christmas Meal with a Welcome Drink - 44.95 per person

A FESTIVE WELCOME

Begin your Christmas celebration with a glass of mulled wine or Prosecco.



CHEF'S WELCOME

A taste of Christmas from our smoker.

STARTERS

Honey & Maple Glazed Pigs in Blankets

Pork wrapped in smoked streaky bacon, glazed with honey and maple syrup, served with Bacon Jam

Smoked Brisket Croquettes

Golden smoked brisket croquettes served with hot honey.

Roasted Butternut Squash Soup (V)

Served with warm toasted sourdough.

Smoked Pulled Pork Terrine

Slow-smoked pulled pork with a bourbon BBQ glaze, served with cranberry chutney & toasted sourdough.

A Winter Interlude

Champagne Sorbet



MAINS

The Smokehouse Christmas Dinner

Slow-smoked turkey breast served with pigs in blankets, sage & onion stuffing, roast potatoes, winter vegetables, Yorkshire pudding and a smokehouse gravy.

Pitmaster's Reserve Brisket

Served with creamy mash, maple-glazed carrots, seasonal vegetables and bourbon gravy.

Maple-Glazed Smoked Pork

Thick-cut smoked pork shoulder finished with a sticky maple glaze, served with roast potatoes, winter vegetables and rich apple & bourbon gravy.

Festive Vegetable Wellington (V)

Carrot, mushroom and spinach Wellington with spiced orange & ginger marmalade, served with roast potatoes, seasonal vegetables and vegetarian gravy.

DESSERTS

Chocolate & Raspberry Tear

Silky Belgian chocolate truffle on a chocolate sponge base, studded with raspberries.

Apple, Cinnamon & Maple Cobbler

Warm apple and cinnamon cobbler with maple syrup, served with vanilla ice cream.

Festive Triple Chocolate Brownie

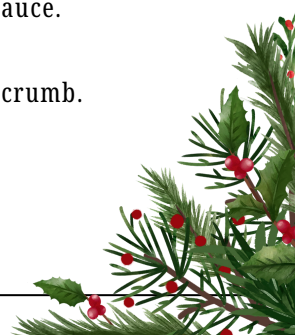
Warm triple chocolate brownie with vanilla ice cream and Baileys Irish Cream caramel sauce.

Cinnamon Swirl Cheesecake

Creamy vanilla cheesecake with cinnamon sponge, spiced caramel and caramelised biscuit crumb.

TO END ON A SWEET NOTE

Freshly brewed tea or coffee served with a mini mince pie.



CHRISTMAS AT BLUES

6 Course Christmas Meal with a Welcome Drink - 44.95 per person

BEER

BEER BUCKET X 6...32.00

6 bottles of selected beer, served chilled.

BEER BUCKET X 12...60.00

12 bottles of selected beer, served chilled.

BEER & CIDER BUCKET x 6...32.00

Choose any mix of 6 selected bottled beers & ciders.

BEER & CIDER BUCKET x 12...60.00

Choose any mix of 12 selected bottled beers & ciders.



COCKTAILS

BLACK FOREST ESPRESSO MARTINI...9.50

Vodka, coffee liqueur, Espresso, cherry & chocolate.

WINTER BERRY BRAMBLE...9.50

Gin, crème de mûre, lemon & winter berries.

SPICED APPLE BOURBON...9.50

Bourbon, cloudy apple, lemon, cinnamon & bitters.

WINTER CRANBERRY APEROL SPRITZ...9.50

Aperol, Prosecco, cranberry & soda.



WINE & BUBBLES

ONE BOTTLE OF PROSECCO...30.00

Chilled and ready to get the celebrations started.

TWO BOTTLES OF PROSECCO...54.00

Two chilled bottles for the table, because one might not be enough.

CHRISTMAS WINE PACKAGE...15.00 PER PERSON

Half a bottle of house wine per guest. Choose from red, white or rosé.

CHRISTMAS TABLE PACKAGE...75.00

2 bottles of selected house wine & 1 bottle of Prosecco.

SIDES

Pigs in Blankets...6.50

Honey & maple glazed with bacon jam.

Mac & Cheese...6.95

Creamy three-cheese mac & cheese.

Roast Potatoes...4.50

Crispy golden roast potatoes.

Brussels Sprouts with Smoked Bacon...5.50

Brussels sprouts tossed with bacon jam.

