



We're pleased to host a wide range of events

WEDDING RECEPTIONS
WAKES AND REMEMBRANCE GATHERINGS
BIRTHDAY CELEBRATIONS
MILESTONE OCCASIONS
BOOK CLUBS & SOCIAL GROUPS
WALKING & HIKING GROUPS

GREAT
MEMORIES
ARE MADE
HERE



From intimate gatherings to larger celebrations, we offer exclusive venue hire or private use of our spaces. Our terrace marquee can accommodate up to 150 guests,



BLUE BALL INN

BLUEBALLINN.COM

BOOK 01598 741263



WE
MAKE IT
SPECIAL!

SPECIAL EVENTS

at the

BLUE BALL INN

At The Blue Ball in Lynmouth, we specialise in creating relaxed and memorable gatherings in a beautiful coastal setting. Whether you're celebrating a wedding, marking a milestone, bringing family together, or simply getting together with friends, our versatile spaces can be tailored to suit your plans.

We would be delighted to create a bespoke package tailored especially for you, ensuring every detail is just right for your occasion.

Canapés & Buffet

Sample Menu

Canapés from £15pp Buffet from £25pp

PRAWN COCKTAIL CANAPÉ

SALMON & FETA CREAM CANAPÉ

MACKEREL PATE CANAPÉ

AVOCADO, TOMATO BALSAMIC

BEEF & HORSERADISH ON HOMEMADE FOCACCIA

CHICKEN SKEWER

LAMB KOFTA KEBAB MINT YOGURT

MEATBALL SKEWER

FIGS STUFFED WITH GOATS CHEESE

HOMEMADE SCOTCH EGGS

MINI MUSHROOM & TRUFFLE WELLINGTONS

HOMEMADE SAUSAGE ROLLS

PULLED PORK ION HOMEMADE CROSTINI

MINI SANDWICHES ON HOMEMADE BREAD

SMOKED PAPRIKA HUMMUS WITH SUN-DRIED TOMATO CANAPÉ

HALLOUMI FRIES

MINI BURGER

HOMEMADE BREAD BASKET

CHEESE PLATTER

CURED MEAT PLATTER

SALT & PEPPER SQUID

Gluten Free options available, just ask your server. Please make us aware of any allergies when ordering.

Produce supplied by Kingfisher Brixham, Walter Rose & Son, Treleavens Cornish Ice Cream, Brian Etherington Meat & Co.

Function Menu

Sample Menu

Seated Dinner from £30pp

Starters

TRADITIONAL CAPRESE SALAD

Sliced mozzarella, tomato, basil, and balsamic glaze

AVOCADO & TOMATO BRUSCHETTA

Homemade sourdough toast and balsamic glaze

HAM HOCK TERRINE

Pickles, piccalilli, and homemade focaccia

TRADITIONAL PRAWN COCKTAIL

Marie Rose sauce, gem lettuce, homemade bread

Mains

PAN SEARED PORK TENDERLOIN

Dauphinoise potato, apple and cider jus

CITRUS FILLET OF SALMON

Honey and orange glaze on a bed of dill crushed new potatoes

SLOW BRAISED LAMB SHANK

On a bed of creamy champ mashed potato, rosemary and red wine jus

SPINACH & RICOTTA CANNELLONI

In a rich tomato sauce topped with mozzarella

Desserts

CHOCOLATE BROWNIE

with honeycomb ice cream GF

STICKY TOFFEE PUDDING

with vanilla ice cream

TRADITIONAL ETON MESS

TRIO SCOOP

of ice cream or sorbet