



# THE EAVES

RESTAURANT

## Christmas at The Eaves

Available from 12pm - 2pm & 6pm - 9pm Tuesday to Sunday

### Starter

#### Roast butternut squash soup ✓

Curry oil, spiced popcorn, Cep Chantilly

#### Duo of seasonal melon and Parma ham

Champagne gazpacho, melon and rose, sherry caramel

#### Caramelised woodland pork belly

Chilli salted squid, Asian ketchup

#### Beetroot cured salmon

Charred cucumber pickle, elderflower sorbet

### Main

#### Roulade of turkey, stuffed with chestnuts and cranberry

Sautéed sprouts, honey glazed vegetables, peas, rosemary roasted potatoes

#### Duo of Welsh beef

Medallion of beef fillet, rolled shin, seasonal vegetables, fondant potato, Yorkshire pudding and rich wine jus

#### Artichoke and wild mushroom risotto ✓

Perl wen fritters and cranberry jelly

#### Oven roasted cod

Rocket pesto, roast cherry tomato ketchup, crushed potato and mushy peas

### Dessert

#### Vanilla cheesecake mousse

Poached rhubarb, sloe gin jelly

#### Iced Christmas pudding parfait

Warm cognac sauce, crushed amaretto biscuits, winter fruit compot

#### Chocolate delice

Pistachio ice cream, popping candy, raspberry and thyme

#### Welsh cheese selection

Oatcakes, chutney, grapes and celery

2 course **£32**

3 course **£38**

Throughout the Christmas period we will require a non-refundable, non-transferable deposit of £10 per person in order to secure your booking. Deposits are taken at the time of booking and pre-orders are required for larger tables 14 days prior to your booking.

Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.