



THE EAVES

RESTAURANT


Christmas at The Eaves

Available

Tuesday to Saturday 12pm - 2pm & 6:30pm - 9pm

Sunday 12pm - 3pm

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.