



THE EAVES

RESTAURANT

Christmas at The Eaves

Set Menu

Available
Tuesday to Sunday lunchtime
Tuesday to Thursday evening

Amuse-bouche

Starter

Roast butternut squash soup ✓
Parmesan and mushroom

Prawn and crayfish cocktail
Ripped gems, cherry tomatoes, cucumber spaghetti, Marie Rose sauce

Pork bon bons
Vanilla spiced parsnip purée, marinated prunes in PX syrup

Duo of Melon and Parma ham
Cantaloupe and watermelon, Parma ham, rose pearls and PX caramel

Main

Roulade of Glamorgan turkey
Honey glazed vegetables duck fat potato and cranberry mulled wine gravy

Roasted vegetable tagine ✓
Aromatic couscous, mint yoghurt and beetroot hummus

Braised ox cheeks
Horseradish potato cake, glazed carrots and truffled peas

Beer battered day boat fish and chips
Fennel and tomato, mushy peas and tartar sauce

Dessert

Vanilla cheesecake mousse
Poached rhubarb, sloe gin jelly

Chocolate delice
Pistachio ice cream, popping candy, raspberry and thyme

Spiced pear and frangipane tart
Vanilla ice cream

2 course **£20**

3 course **£24**

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.