



# THE EAVES

RESTAURANT

## Christmas at The Eaves

### Tasting for the Table

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

#### 5 Course

**Roast butternut squash soup** ✓  
Curry oil, spiced popcorn, Cep Chantilly

**Pork bon bon**  
Vanilla parsnip puree, px prunes

**Tempura of sea bream**  
Chilli salted squid, fennel, chorizo, smoked tomato

**Lemon posset**  
Blackberry compot, ginger crumble

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

#### 7 Course

**Salted caramel macaroon**

**Beetroot cured salmon**  
Charred cucumber pickle, elderflower sorbet

**Caramelised woodland pork belly**  
Chilli salted squid, Asian ketchup

**Braised ox cheek**  
Horseradish potato cake, glazed carrots and truffle peas

**Iced christmas pudding parfait**  
Warm cognac sauce, crushed amaretto biscuits, winter fruit compot

**Vanilla cheesecake mousse**  
Poached rhubarb, sloe gin jelly

**Welsh cheese selection**  
Oatcakes, chutney, grapes and celery

5 course **£45**

7 course **£55**

Maximum table of 10 per booking

Dishes between 5 and 7 course options may be swapped at request

Vegetarian menu upon request

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 (if changing dishes) 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.