



# THE EAVES

RESTAURANT

## Christmas at The Eaves

Tasting for the Table

Available

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

Sunday 12pm - 3pm

### 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.