



CHRISTMAS DAY

A glass of Perrier Jouët Grand Brut NV on arrival

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
Scottish langoustine & Devon crab cocktail, samphire, Bloody Mary sauce
Juniper & coriander crusted venison carpaccio,
Lincolnshire Poacher, pistachios, figs, rocket
Toasted brioche, wild mushrooms,
Driftwood smoked goat's cheese, truffle honey (v)
Smoked duck breast, orange & watercress salad

Jude's lemon sorbet

Mains

All mains served with goose fat roast potatoes & honey roasted parsnips to share

- Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots
Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms
6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise
Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v)
Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

Puddings

- Christmas pudding, brandy butter ice cream
Apple, fig & chestnut crumble, custard
Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
Mulled quince, pear & fig tart, vanilla ice cream (vg)
Shepherds Purse Northern Blue, Pitchfork mature Cheddar,
Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £75.00 Child £35.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

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2020