

Eynsham Hall

"WHOLEHEARTEDLY"

Festive Christmas Lunches Menu 2018

Monday to Friday throughout December

£21.50 per guest for two courses OR £27.50 per guest for three courses

Starters

Roasted parsnip and apple soup, cinnamon spiced chutney croûte
(This starter is vegan, dairy free, nut free and gluten free)

Salad of air dried ham, celeriac and horseradish, rye bread wafers, beer pickled red onions

Smoked salmon and dill mousse, seaweed, caviar and cucumbers (d)

Main Courses

Roulade of turkey, sage and onion stuffing, honey glazed carrots, chestnuts, Brussel sprouts,
fondant potatoes, turkey gravy (g)

Baked fillet of cod, marinated leeks and new potatoes, spinach, tiger prawn and chervil
butter (d)

Maple glazed nut roast, sultana and cider gravy, salt baked turnips, celeriac and sprouts

Roasted butternut squash filled with caramelised onions, thyme, diced butternut squash,
lentil and herb dressing.

(This main course is gluten free, dairy free, nut free and suitable for vegans)

Desserts

Christmas pudding, winter red fruit compote, brandy cream sauce

White chocolate, raspberry and pistachio cheesecake, raspberry glaze, almond and
raspberry macarons

Coconut milk panna cotta, pineapple and Malibu salad, baked vanilla and polenta sponge
(This dessert is gluten free, dairy free, nut free and suitable for vegans)

Tea or Coffee and mini mince pies

