



CHRISTMAS & NEW YEAR 2023



FESTIVE DINING

- 2 COURSE £27.50 - 3 COURSE £32.50 -

Available 17th Nov - 23rd Dec 2023 with advanced booking & pre-order only. Fridays & Saturdays from 4pm - three course option only. Not available Sundays.

PRE-BOOK YOUR PROSECCO RECEPTION +£6.00

STARTERS

LEEK & POTATO SOUP (v)

Crispy leeks, baked focaccia, whipped butter

CHICKEN LIVER PARFAIT

Spiced pear chutney, crispy shallots, toasted bloomer

WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, truffle, parmesan

SMOKED HADDOCK & DILL FISH CAKE

Poached egg, brown butter hollandaise. caper & watercress salad

MAINS

ROAST TURKEY

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens. pig in blanket, sage & onion stuffing, turkey gravy

LANCASHIRE CHEESE, BEETROOT, SWEET POTATO & SPINACH PARCEL (v)

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, gravy

BRAISED BEEF WELLINGTON

Smoked cheese mash, cauliflower purée, honey roasted carrot, cavolo nero, beef & red wine sauce

GARLIC & THYME CHICKEN SUPREME

Butter roasted fondant potato, tenderstem broccoli, Forestière sauce

CORNISH SOLE SCHNITZEL

Lemon & parmesan crumb, roasted garlic new potatoes, creamed leeks & savoy cabbage

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

BAKED VANILLA CHEESECAKE (v)

Orange & cranberry compote, roasted pecans, Cointreau honey drizzle

ETON MESS PAVLOVA (v)

Baked meringue, macerated raspberries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

STICKY TOFFEE PUDDING (v)

Banoffee sauce, toffee fudge ice cream, banana chips



KIDS FESTIVE DINING (U10'S)

- 2 COURSE £14.00 • 3 COURSE £18.00 -



STARTERS

ROAST TOMATO SOUP (v)

SMOKED HADDOCK FISHCAKE

House salad



Baked bread & butter

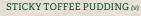
MAINS

ROAST TURKEY Roast potatoes, carrot & swede crush, maple glazed parsnip, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

LANCASHIRE CHEESE, BEETROOT, SWEET POTATO & SPINACH PARCEL (v)

Roast potatoes, carrot & swede crush, maple glazed parsnip, winter greens, gravy

DESSERTS



Butterscotch sauce, vanilla ice cream

ICE CREAM & FRESH BERRIES (v)

Two scoops



- 4 COURSE CHRISTMAS DAY LUNCH £80.00 -

Available 25th Dec 2023 with advanced booking & pre-order only



CANAPÉ

WHIPPED GOATS CHEESE & PISTACHIO CROSTINI (v)

STARTERS

ROASTED TOMATO & BASIL SOUP (v)

Baked focaccia, whipped butter

SMOKED SALMON

Lemon chive cream cheese, dill oil, pickled shallots, capers, granary toast

CHICKEN LIVER PARFAIT

Spiced pear chutney, orange & black pepper butter, toasted bloomer

MAINS

ROAST TURKEY

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, pig in blanket, sage & onion stuffing, turkey gravy

WILD MUSHROOM, BUTTERNUT SQUASH & BRIE EN CROÛTE (v)

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, gravy

PAN FRIED COD

Garlic & lemon marinated cod, creamy sundried tomato & parmesan sauce, turned potato, spinach, basil

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

BAKED VANILLA CHEESECAKE (v)

Orange & cranberry compote, roasted pecans, Cointreau honey drizzle

ETON MESS PAVLOVA (v)

Baked meringue, macerated raspberries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

CHILDREN UNDER 10: £42.50 - ROAST TOMATO SOUP, ROAST TURKEY, STICKY TOFFEE PUDDING

TABLE BOOKINGS BEING TAKEN BETWEEN 12PM - 4PM. LAST ORDERS 5:30PM. TABLES ALLOCATED FOR 2 - 2.5 HOURS DEPENDING ON PARTY SIZE & AVAILABILITY.

FESTIVE EVENTS

SIGN UP TO OUR MAILING LIST VIA OUR WEBSITE TO BE THE FIRST TO HEAR ABOUT FESTIVE EVENTS INCLUDING:

Black Powder Gin Pairing | Meet Santa Experience | Themed Menu Nights

ALLERGIES | INTOLERANCES | DIETARY REQUIREMENTS: PLEASE NOTIFY US WHEN PRE-ORDERING



JOIN US AT THE EAGLE TO WELCOME IN THE NEW YEAR. A NIGHT OF LAUGHTER. CELEBRATIONS & CREATING UNFORGETTABLE MEMORIES.



THE EAGLE



- at WEETON —

NEW YEARS EVE

- 4 COURSE DINNER £82.50 -



PROSECCO ON ARRIVAL

NIBBLES

GARLIC & ROSEMARY BAKED FOCCACIA, HOUSE OILS (ve)

LEMON & HERB MARINATED OLIVES (ve)

STARTERS

CRISPY COD FISH CAKE

Chip shop curry sauce, crushed minted peas, salt & vinegar chip sticks

MAINS

FOREST MUSHROOM. **BUTTERNUT SQUASH &** SPINACH PARCEL (ve) Sautéed winter vegetables,

herb potatoes, truffle sauce

CONFIT BAKED POTATO (v)

Crème fraîche. caper & sun blushed tomato salsa, herb oil

FILLET OF SALMON EN CROÛTE

Spring onion mash, creamed spinach, split dill sauce

80Z FILLET STEAK

CONFIT DUCK LEG

Braised orzo, house greens,

smoked pancetta,

pearl onions, meat reduction

Dauphinoise potatoes, glazed root vegetables, Diane sauce

ETON MESS PAVLOVA (v)

Baked pavlova, macerated berries,

raspberry sauce, Chantilly cream,

raspberry ripple ice cream

DESSERTS

BAILEYS PROFITEROLES (v) Baileys Chantilly cream, chocolate & roasted hazelnut sauce

BISCOFF CHEESECAKE (v)

Baked vanilla cheesecake. Biscoff sauce, Biscoff ice cream

MENU ONLY AVAILABLE IF PRE-BOOKED ON 31ST DEC 2023, AVAILABLE FROM 7:30PM. ALLERGIES | INTOLERANCES | DIETARY REQUIREMENTS: PLEASE NOTIFY US WHEN PRE-ORDERING.

> GET THE PARTY ROCKING INTO THE NEW YEAR WITH LIVE MUSIC, BAGPIPER AND FIREWORKS. Wishing you peace, love & laughter in the new year!



TO BOOK PLEASE CONTACT US

Call: 01253 542 141 | Email: enquiries@eagleweeton.co.uk | Visit: www.eagleweeton.co.uk





GLUTEN FREE



FESTIVE MENU

STARTERS

LEEK & POTATO SOUP (v)
Bread, whipped butter

WILD MUSHROOMS ON TOAST (v)
Crème fraîche sauce, truffle, parmesan

MAINS

ROAST TURKEY

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, turkey gravy

GARLIC & THYME CHICKEN SUPREME

Butter roasted fondant potato, tenderstem broccoli, Forestière sauce

GRILLED CORNISH SOLE

Roasted garlic new potatoes, creamed leeks & savoy cabbage

DESSERTS

ETON MESS PAVLOVA (ve)

Baked meringue, macerated raspberries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

> CHOCOLATE BROWNIE (v) Vanilla ice cream & fresh berries

NEW YEARS EVE MENU

PROSECCO ON ARRIVAL

NIBBLES

BAKED BREAD, HOUSE OILS (ve)
LEMON & HERB MARINATED OLIVES (ve)

STARTER

CONFIT DUCK LEG

Smoked pancetta, house greens, pearl onions, meat reduction

MAIN

80Z FILLET STEAK

Dauphinoise potatoes, glazed root vegetables, Diane sauce

DESSERTS

ETON MESS PAVLOVA (v)

Baked pavlova, macerated berries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

4 COURSE CHRISTMAS DAY LUNCH

CANAPÉ

WHIPPED GOATS CHEESE & PISTACHIO CROSTINI (v)

STARTERS

ROASTED TOMATO & BASIL SOUP (v)
Baked bread & whipped butter

SMOKED SALMON

Lemon chive cream cheese, dill oil, pickled shallots, capers, toast

MAINS

ROAST TURKEY

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter buttered greens, turkey gravy

PAN FRIED COD

Garlic & lemon marinated cod, creamy sundried tomato & parmesan sauce, turned potato, spinach, basil

DESSERTS

ETON MESS PAVLOVA (v)

Baked meringue, macerated raspberries, raspberry sauce, Chantilly cream, raspberry ripple ice cream

CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

KIDS FESTIVE DINING (U10'S)

STARTER

ROAST TOMATO SOUP (v)
Bread, butter

MAIN

ROAST TURKEY

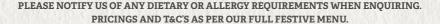
Roast potatoes, carrot & swede crush, maple glazed parsnip, winter greens, turkey gravy

DESSERTS

CHOCOLATE BROWNIE (v)
Vanilla ice cream & fresh berries

ICE CREAM & FRESH BERRIES (v)

Two scoopsCHOCOLATE BROWNIE (v)
Vanilla ice cream & fresh berries





VEGAN



FESTIVE MENU

STARTERS

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LEEK & POTATO SOUP Crispy leeks, baked focaccia

WILD MUSHROOMS ON TOAST Truffle & parmesan

MAINS

BEETROOT, SWEET POTATO & SPINACH PARCEL

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter greens, gravy

DESSERTS

CHOCOLATE BROWNIE
Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES
Two scoops

NEW YEARS EVE MENU

PROSECCO ON ARRIVAL

NIBBLES

GARLIC & ROSEMARY BAKED FOCCACIA, HOUSE OILS

LEMON & HERB MARINATED OLIVES

STARTER

CONFIT BAKED POTATO

Caper & sun blushed tomato salsa, herb oil

MAIN

FOREST MUSHROOM, BUTTERNUT SOUASH & SPINACH PARCEL

> Sautéed winter vegetables, herb potatoes, truffle sauce

DESSERTS



CHOCOLATE BROWNIE
Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES
Three scoops

4 COURSE CHRISTMAS DAY LUNCH

CANAPÉ

WILD MUSHROOM CROQUETTE

STARTERS

ROASTED TOMATO & BASIL SOUP
Baked focaccia

MAINS

WILD MUSHROOM & BUTTERNUT SOUASH PARCEL

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip, winter greens, gravy

DESSERTS

CHOCOLATE BROWNIE Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES Three scoops





KIDS FESTIVE DINING (U10'S)

STARTER

ROAST TOMATO SOUP Baked bread

MAIN

BEETROOT, SWEET POTATO & SPINACH PARCEL

Roast potatoes, carrot & swede crush, maple glazed parsnip, winter greens, gravy

DESSERTS

CHOCOLATE BROWNIE
Vanilla ice cream & fresh berries

VANILLA ICE CREAM & FRESH BERRIES

Two scoops

