



# THE EAGLE

*at* WEETON



---

❄

**CHRISTMAS &  
NEW YEAR 2023**

---

❄





## FESTIVE DINING

- 2 COURSE £27.50 - 3 COURSE £32.50 -

Available 17<sup>th</sup> Nov - 23<sup>rd</sup> 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)

Baked bread & butter

#### SMOKED HADDOCK FISHCAKE

House salad

### 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

#### STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

#### ICE CREAM & FRESH BERRIES (v)

Two scoops



## CHRISTMAS DAY

- 4 COURSE CHRISTMAS DAY LUNCH £80.00 -

Available 25<sup>th</sup> 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  
FOCCACCIA, HOUSE OILS *(ve)*

LEMON & HERB  
MARINATED OLIVES *(ve)*

#### STARTERS

CONFIT DUCK LEG  
Braised orzo, house greens,  
smoked pancetta,  
pearl onions, meat reduction

CRISPY COD FISH CAKE  
Chip shop curry sauce,  
crushed minted peas,  
salt & vinegar chip sticks

CONFIT BAKED POTATO *(v)*  
Crème fraîche,  
caper & sun blushed tomato  
salsa, herb oil

#### MAINS

8OZ FILLET STEAK  
Dauphinoise potatoes,  
glazed root vegetables,  
Diane sauce

FOREST MUSHROOM,  
BUTTERNUT SQUASH &  
SPINACH PARCEL *(ve)*  
Sautéed winter vegetables,  
herb potatoes, truffle sauce

FILLET OF SALMON  
EN CROÛTE  
Spring onion mash, creamed spinach,  
split dill sauce

#### DESSERTS

ETON MESS PAVLOVA *(v)*  
Baked pavlova, macerated berries,  
raspberry sauce, Chantilly cream,  
raspberry ripple ice cream

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](mailto:enquiries@eagleweeton.co.uk) | Visit: [www.eagleweeton.co.uk](http://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

8OZ 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 scoops CHOCOLATE BROWNIE (v)  
Vanilla ice cream & fresh berries

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.  
PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.





# VEGAN



## FESTIVE MENU

### STARTERS

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  
SQUASH & 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  
SQUASH 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

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.  
PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.