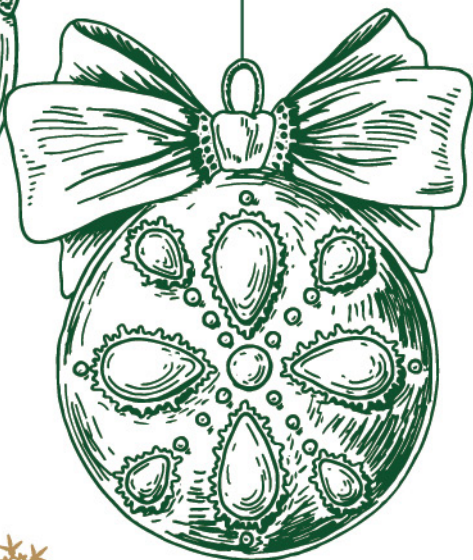




THE EAGLE

— at WEETON —



**CHRISTMAS
& NEW YEAR**

2025



FESTIVE DINING



MON - THU | 2 COURSE £28.50 - 3 COURSE £33.50
FRI - SAT | 2 COURSE £30.00 - 3 COURSE £35.00

Available 14th Nov - 23rd Dec 2025 with advanced booking & pre-order only. Not available Sundays.

STARTERS

LEEK & POTATO SOUP (ve) (gf)

Baked onion roll, salted whipped butter & crispy leeks

KOREAN GLAZED CHICKEN SKEWERS

Sesame, coriander & dressed salad

DEEP FRIED BRIE WEDGES (v)

Truffle oil, Parmesan & caramelised onion mayo dip

PRAWN COCKTAIL (gf)

Seafood sauce, dressed salad & brown bloomer

WILD MUSHROOMS ON TOAST (v) (ve) (gf)

Crème fraîche sauce, Parmesan, fresh herbs & toasted white bloomer

MAINS

ROASTED TURKEY (gf)

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

CHICKEN FORESTIÈRE (gf)

Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce

BRAISED BEEF WELLINGTON

Buttery mash, honey glazed carrot, carrot purée, crispy kale & beef gravy

DOUBLE BACON & BRIE MELT BURGER (gf)

Maple bacon, red onion jam, toasted brioche, tomato, red onion & shredded lettuce, skin on fries & slaw

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing, cider & sage gravy

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

RASPBERRY & LEMON PAVLOVA (v) (gf)

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

SNICKERS CHEESECAKE (v)

Baked vanilla cheesecake, snickers sauce, salted caramel drizzle, roasted peanuts & vanilla ice cream

STICKY TOFFEE PUDDING (v)

Orange & Cointreau butterscotch sauce, fresh clotted cream

KIDS FESTIVE DINING (U10'S)

STARTERS

ROAST TOMATO SOUP (ve) (gf)

Baked bread & butter

CHIPOLATA SAUSAGES

Ketchup dip

MAINS

ROASTED TURKEY (gf)

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing & gravy

CHEESEBURGER (gf)

Brioche bun, skin on fries

DESSERTS

STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

ICE CREAM & FRESH BERRIES (v)

Two scoops



2 COURSE
£14.50
3 COURSE
£19.00

A £10pp non-refundable deposit (payable online only) is required within 7 days to confirm your booking.

All guests must pre-order from the Festive Dining menu 7 days in advance.

A discretionary service charge applies. Please inform us of any allergies when booking.



CHRISTMAS DAY



- 4 COURSE CHRISTMAS DAY LUNCH £90.00 -

Available 25th Dec 2025 with advanced booking & pre-order only

CANAPÉ

SUN BLUSHED TOMATO, PESTO & MOZZARELLA ARANCINI, PESTO AÏOLI DIP (v)

Vegan and gluten free canapé available on request

STARTERS

HONEY ROASTED PARSNIP SOUP (ve) (gf)

Smoked bacon crumb, toasted onion roll & whipped butter

SMOKED SALMON (gf)

Lemon crème fraîche, dill oil, pickled shallot, dill & caper salad, toasted granary bloomer

CHICKEN LIVER PARFAIT

Orange & pink peppercorn butter, spicy pear chutney & toasted brioche

MAINS

ROAST TURKEY (gf)

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

FOREST MUSHROOM, ROASTED BUTTERNUT SQUASH & BRIE EN CROÛTE (v) (ve)

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing, cider & sage gravy

BAKED HALIBUT (gf)

Poached mussels & king prawns, seafood bisque sauce, seasonal vegetables, saffron potato fondant

DESSERTS

CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

BAKED VANILLA CHEESECAKE (v)

Chocolate orange sauce, orange gel, chocolate wafer & chocolate orange ice cream

VANILLA CRÈME BRÛLÉE (v)

Macerated winter berries & baked shortbread

KIDS (3 COURSE £45.00)

ROASTED TOMATO SOUP (v) (ve)

Baked bread & butter

ROASTED TURKEY (gf)

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

or

SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing & gravy

STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream



A £10pp non-refundable deposit is required to secure bookings – payable online only. Full balance & pre-order is required by Dec 1st. From Dec 1st onwards all reservations are non-refundable & non-transferable. A discretionary service charge will be added to all bills. Table bookings being taken between 12pm – 4pm. Last orders 6pm. Tables allocated for 2 – 2.5 hours depending on party size & availability.

NEW YEARS EVE



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

- 4 COURSE DINNER £89.50 -

Available 31st Dec 2025 from 7:30pm with advanced booking & pre-order only

PROSECCO ON ARRIVAL

TO SHARE

GARLIC & ROSEMARY BAKED FOCACCIA, BALSAMIC & OLIVE OIL (ve) (gf)

LEMON & HERB MARINATED OLIVES (ve)

STARTERS

SEAFOOD GRATIN (gf)
Baked scallops, king prawns & mussels, creamy leek & dill sauce, Parmesan & herb crumb, toasted sourdough

AROMATIC CRISPY DUCK
Crispy duck, hoisin sauce, pancakes, cucumber & spring onion

BAKED CAULIFLOWER TIKKA (ve) (gf)
Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

MAINS

8oz FILLET STEAK (gf)
Dauphinoise potato, glazed root vegetables & Diane sauce

PAN FRIED HALIBUT (gf)
Garlic roasted king prawn, chorizo & sun blushed tomato potato cake, samphire, spinach & saffron cream sauce

NUT ROAST EN CROÛTE (ve)
Parsley & Dijon mash, glazed root vegetables & truffle sauce

DESSERTS

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

WARM BAKED CHOCOLATE CHIP COOKIE POT (v)
Malted milk sauce, toasted marshmallow & malted milk ice cream

VANILLA CRÈME BRÛLÉE (v)
Macerated winter berries & baked shortbread

GET THE PARTY ROCKING INTO THE NEW YEAR WITH
LIVE MUSIC, BAGPIPER AND FIREWORKS.

Wishing you peace, love & laughter in the new year!

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TO BOOK PLEASE CONTACT US

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

