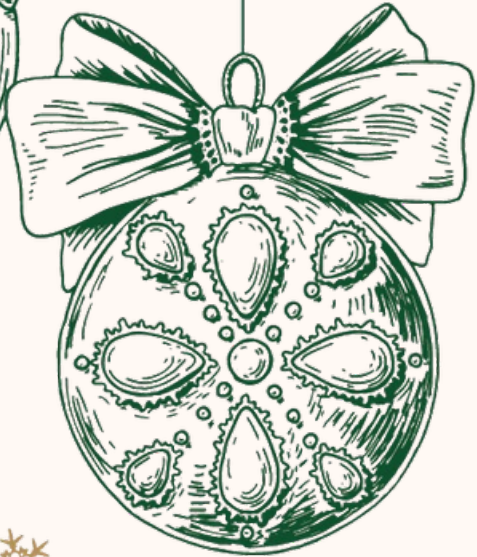




THE EAGLE
— at WEETON —



CHRISTMAS & NEW YEAR

2026



FESTIVE DINING

MON - THU | 2 COURSE £31.50 - 3 COURSE £36.50
FRI - SAT | 2 COURSE £33.00 - 3 COURSE £38.00

Available 13th Nov - 23rd Dec 2026 with advanced booking & pre-order only.
Not available Sundays.

STARTERS

BROCCOLI & STILTON SOUP (v)
Deep fried crouton

CHICKEN & HAM HOCK TERRINE
Pickled veg, toasted garlic ciabatta

DEEP FRIED BRIE WEDGES (v)
Truffle oil, parmesan & caramelised onion mayo dip

WILD MUSHROOMS ON TOAST (v)
Crème fraîche sauce, parmesan, fresh herbs & toasted white bloomer

PRAWN COCKTAIL
King prawn & Greenlandic prawns, Marie Rose sauce, brown bloomer

MAINS

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

ROASTED SQUASH, CHESTNUT, GOATS CHEESE & SPINACH PARCEL (v)
Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing, cider & sage gravy

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

DOUBLE BACON, BRIE & HOT HONEY BURGER
British beef, French brie, crispy shallots, streaky bacon, Dijonnaise, rocket, red onion, pretzel bun, fries

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

CURRIED SEABASS
Pan fried seabass, bombay potatoes, curry vegetable broth, crispy kale

To share: Pigs in blankets £7.00

DESSERTS

WHITE CHOCOLATE & PISTACHIO CHEESECAKE (v)
Vanilla baked cheesecake, white chocolate sauce, pistachio crumb

WINTER BERRY MESS SUNDAE (v)
Winter berries, vanilla ice cream, meringue, Chantilly cream

STICKY TOFFEE PUDDING (v)
Toffee Sauce, vanilla ice cream

YULE LOG (v)
Dark chocolate ganache, brandy sauce, Chantilly cream, winter berries

KIDS FESTIVE DINING

STARTERS

ROAST TOMATO SOUP (v)
Baked bread & butter

CHIPOLATA SAUSAGES
Ketchup dip

HUMMUS (v)
Carrot & cucumber sticks



MAINS

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

CHEESEBURGER
Brioche bun, skin on fries

ROASTED SQUASH, CHESTNUTS, GOATS CHEESE & SPINACH PARCEL (v)
Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing, cider & sage gravy

DESSERTS

ICE CREAM & FRESH BERRIES (v)
Two scoops

STICKY TOFFEE PUDDING (v)
Toffee sauce, vanilla ice cream



A £10pp non-refundable deposit is required to secure bookings - payable online only within 7 days of initial enquiry.
All guests must dine from the "Festive Dining" menu. A full food pre-order is required 3 days prior to your booking date.
A discretionary service charge will be added to all bills.
Please make us aware of any allergies or intolerances upon booking. Please ask for our vegan & gluten free menu

Christmas Events at The Eagle

Breakfast with Santa 19th | 21st Dec

£20 per child includes: breakfast & drink, meet & greet, picture moment with Santa, gift & letter from Santa. 90 min sessions. 8.30am & 10.30am booking slots



Meet Santa at The Eagle 19th | 21st Dec

Dine from our festive menu & meet Santa, includes picture moment with Santa and a small gift from Santa*

Christmas Eve with Santa 24th Dec

Join us on Christmas Eve 1-3pm & meet Santa before he flies back to the north pole on the most important night of the year



Festive Wreath Making 25th Nov & 2nd Dec

55pp | 10am-12pm | Join us here at The Eagle with Chanel from Bloom & Blossom to help guide you to create your own festive wreath

Carols by Candlelight 4th Dec

From 6.30pm | Thornton - Cleveleys Brass band will be joining us to help us get into the festive mood. Performing Christmas Carols old and new

Quizmas 8th Dec

8-10pm | Paul from The Lytham Event Company will be swinging by to test you on some Christmas conundrums. Prize for best Christmas jumper.



To book please get in touch
Call: 01253 542 141

Email: enquiries@eagleweeton.co.uk
Visit: www.eagleweeton.co.uk



NEW YEAR 'S EVE

- 4 COURSE DINNER £90 -

Available 31st Dec 2026 from 7:30pm with advanced booking & pre-order only

PROSECCO ON ARRIVAL

MEZZE BOARD

Smoked chicken, venison pastrami, English cheddar, smoked almonds, red onion chutney, garlic crostinis, pickles & sun blushed tomatoes

STARTERS

POTTED BEEF

With garlic crostini & piccalilli

CRISPY DUCK SALAD

Crispy duck leg, mixed leaf, orange, pickled radish, spring onions, edamame

POSH SCAMPI

Prawns, scallops, monkfish tail, lemon mayo & pea purée

TEMPURA VEGETABLES (V)

Soya mayo & sweet chilli dip

MAINS

8OZ FILLET STEAK +£3 supplement

Potato terrine, creamed spinach, peppercorn sauce

SEABASS

Wild mushrooms, kale, sautéed potatoes, white wine & cream sauce

MALAYSIAN CURRY (v)

Grilled vegetables, jasmine rice, flatbread

DUCK BREAST

Cherry puree, tenderstem broccoli, baby carrots, new potatoes, red wine jus, pistachio

MOROCCAN LAMB

Spiced giant cous cous with cucumber & tomatoes, tenderstem broccoli, spiced red pepper & tomato sauce, pomegranate, coriander

DESSERTS

MILLIONAIRE ECLAIR (v)

Chantilly cream, chocolate & caramel sauce, chocolate crunch balls, fudge bites

PISTACHIO BANANA SPLIT (v)

Brûlée banana, Chantilly cream, black cherry, pistachio & vanilla ice cream

WHITE CHOCOLATE CRÈME BRÛLÉE (v)

Homebaked shortbread, raspberries

DAIRY FARM ICE CREAM (v)

2 scoops of ice cream, served with wafer & seasonal berries

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

A £25pp non-refundable deposit is required to secure bookings - payable online only.
Full pre-order is required by Dec 20th.

A discretionary service charge will be added to all bills.

Please make us aware of any allergies or intolerances upon booking.