



The Eldon House
CHRISTMAS DAY MENU

Appetiser

Selection of Christmas canapés

Starters

PAN FRIED SCALLOPS

w/ artichoke puree and truffle

DUCK RILLETTES

w/ cornichons, pickled onions and toasted sourdough

CELERIC AND BRAMLEY APPLE SOUP

w/ toasted walnuts, blue cheese and celery leaves

Mains

all served with braised red cabbage, honey roast carrots and parsnips, truffled cauliflower-flower cheese, yorkies and greens

ROAST TURKEY BREAST

with duck fat roast potatoes, pancetta and chestnut sprouts, pigs in blankets, cranberry and apple sauce, and Christmas gravy

STUFFED SADDLE OF LAMB

with duck fat roast potatoes, pancetta and chestnut sprouts, pigs in blankets and Christmas gravy

WILD MUSHROOM AND CHESTNUT WELLINGTON

with roast potatoes, red cabbage, tender stem broccoli, winter greens and veggie gravy



The Eldon House
CHRISTMAS DAY MENU

Desserts

APPLE AND BLACKBERRY CRUMBLE
with a choice of ice cream or custard

CHOCOLATE ORANGE FONDANT
made with blood orange liqueur, served with clotted cream

CHRISTMAS STICKY TOFFEE PUDDING
A boozy, spicy take on the classic

Cheeseboard

**SELECTION OF LOCAL CHEESES WITH OAT CAKES
AND QUINCE PRESERVE**

5 courses for £58

Booking Requirements:

A £10 per head deposit will be required to confirm your booking.

This deposit will come off the bill on the day.

A food pre-order is requested for all the party. Please inform us of any guests' allergies or dietary requirements when placing your pre-order. Unfortunately, we cannot guarantee the absence of nuts or other allergens and our fish dishes may contain bones.

Should the situation arise that a member of the party is not able to give us 24 hours notice of cancelling their meal then we will not charge them for their meal but will retain their deposit to cover loss of seat.

Please call Ben or Hannah @ 01179221271 to make bookings or with any other enquiries.