

CHRISTMAS DAY

MENU 2020

THREE COURSES: ADULT £64.95
UNDER 12 £29.95

AMUSE BOUCHE

BLOOD ORANGE AND CHAMPAGNE SORBET (V) (Gf)

STARTERS

WILD HERITAGE MUSHROOM SOUP (V) (Gf)

Warm rustic bread

TRIPPLE LAYERED SALMON AND SPINACH TERRINE

Toasted sourdough, infused lemon oils

CHICKEN LIVER AND COGNAC PARFAIT

Toasted brioche and red onion chutney

SPICED BUTTERNUT AND QUINOA CROQUETTES

Butternut purée, fresh herb salad, basil herb oil dressing

MAINS

BRAISED BLADE OF BEEF

Dauphinoise potato, red cabbage, tenderstem broccoli & wild mushroom jus

TRADITIONAL OXFORDSHIRE TURKEY

Roast potatoes, cranberry and chestnut stuffing, root veg purée

Christmas greens, pigs in blankets, Yorkshire pudding & gravy

ROASTED CAULIFLOWER STEAK (V) (Gf)

Vibrant ratatouille, red pepper & basil chestnut sauce

SEARED SALMON (Gf)

Buttery Jersey Royal potatoes, Christmas greens & a creamy lemon and herb sauce

DESSERTS

SALTED CRÈME CARAMEL (Gf)

Chocolate swirl shortbread

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

LEMON AND BLUEBERRY CHEESECAKE

Winter berry compote

BAILEYS AND CHOCOLATE MELT PUDDING

Madagascan vanilla ice cream

PISTACHIO PROFITEROLES

Warm chocolate sauce & blood orange ice cream

LOCALLY SOURCED 3 CHEESE BOARD

Grapes, celery, apple chutney and artisan biscuits

THE
EVENLODE

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THE EVENLODE

CHRISTMAS DAY PRE ORDER

MENU 2020

THREE COURSES: ADULT £64.95 | UNDER 12 £29.95

GUEST

Please fill in, scan and return to info@theevenlode.co.uk or hand to a member of staff.

PARTY NAME:

EMAIL:

TEL:

PARTY DATE:

PARTY TIME:

ADULT @ £64.95:

UNDER 12 @ £29.95:

PLEASE TICK TO INDICATE COURSES. EG: ✓

TOTAL: **DEPOSIT:** **TO PAY:**

WILD HERITAGE MUSHROOM SOUP (V) (Gf)

TRIPPLE LAYERED SALMON AND SPINACH TERRINE

CHICKEN LIVER AND COGNAC PARFAIT

SPICED BUTTERNUT AND QUINOA CROQUETTES

STARTERS

BRAISED BLADE OF BEEF

TRADITIONAL OXFORDSHIRE TURKEY

ROASTED CAULIFLOWER STEAK (V) (Gf)

SEARED SALMON (Gf)

MAINS

SALTED CRÈME CARAMEL (Gf)

TRADITIONAL CHRSTMAS PUDDING

LEMON AND BLUEBERRY CHEESECAKE

BAILEYS AND CHOCOLATE MELT PUDDING

PISTACHIO PORFITEROLES

LOCALLY SOURCED 3 CHEESE BOARD

DESSERTS

50% deposit per person to be paid when booking is placed. Full balance payable by 25th November. Cancellations must be made by 25th November to secure a refund of your deposit.

(V) (Vg) Many of our vegetarian dishes can be made to accommodate vegans. Please ask your waiter for further information.

(Gf) Gluten intolerant? Please ask for our gluten free options. Fish may contain bones. Allergen information available on request.