

# CHRISTMAS PARTY

MENU 2020

AVAILABLE FROM 20<sup>th</sup> NOVEMBER & THROUGHOUT DECEMBER

TWO COURSES LUNCH OR DINNER: £18.95  
THREE COURSES LUNCH OR DINNER: £24.95

## STARTERS

CREAMY PARSNIP SOUP (V) (Gf)

Truffle oil and crisp parsnip shavings  
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

CONFIT DUCK LEG

Sauté potatoes, red cabbage, fine beans & a rich lardon red wine Jus

ROASTED CAULIFLOWER STEAK (V) (Gf)

Vibrant ratatouille, red pepper & basil chestnut sauce

GRILLED SALMON (Gf)

Buttery Jersey royal potatoes, fine beans  
lemon, shrimp beurre noisette topped off with crispy capers

## DESSERTS

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 PARTY PRE ORDER

# MENU 2020

TWO COURSES LUNCH OR DINNER: £18.95 | THREE COURSES LUNCH OR DINNER: £24.95

### GUEST

Please fill in, scan and return to [info@theevenlode.co.uk](mailto:info@theevenlode.co.uk) or hand to a member of staff.


PARTY NAME:

EMAIL:

TEL:

PARTY DATE:

PARTY TIME:

2 COURSES @ £18.95:

3 COURSES @ £24.95:

PLEASE TICK TO INDICATE COURSES. EG: ✓

TOTAL:

DEPOSIT:

TO PAY:


CREAMY PARSNIP 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

CONFIT DUCK LEG

ROASTED CAULIFLOWER STEAK (V) (Gf)

GRILLED SALMON (Gf)

MAINS


TRADITIONAL CHRSTMAS PUDDING

LEMON AND BLUEBERRY CHEESECAKE

BAILEYS AND CHOCOLATE MELT PUDDING

PISTACHIO PORFITEROLES

LOCALLY SOURCED 3 CHEESE BOARD

DESSERTS

£10 per head deposit to be made when booking is placed. All deposits are deducted from your bill at time of payment. Cancellations must be made within 14 days of your reservation 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.