



# CHRISTMAS FESTIVE PARTY

## MENU 2021

AVAILABLE FROM 19<sup>TH</sup> NOVEMBER AND THROUGHOUT DECEMBER

TWO COURSES | £21.95 PER PERSON  
THREE COURSES | £24.95 PER PERSON

### STARTERS

Roast parsnip & apple soup, parsnip crisps and a light drizzle of truffle oil *(v, vg, gf option)*

Pan-seared scallop with a warm creamed artichoke puree and caper salad *(v, gf)*

Pea & mint croquettes, citrus-dressed parmesan and pea shoot salad *(v, vg)*

Pork, apple and sage pressed terrine, spiced chutney, sourdough crisps



### MAINS

Turkey breast roasted with thyme butter, cranberry stuffing, pigs in blankets and Yorkshire pudding *(gf option)*

Cod fillet rolled in a chorizo crumb, with confit tomato and roasted red pepper sauce *(gf option)*

Beef cheeks braised in red wine and smoked pancetta with caramelized shallots *(gf option)*

Roasted butternut squash, spinach, sage and nutmeg pithivier with a red wine braised shallot jus. *(v, vg, gf option)*



### DESSERTS

Christmas pudding with traditional brandy sauce *(v)*

Chocolate and orange brûlée with buttery shortbread *(v, gf option)*

Pineapple roasted in honey, rum syrup drizzled spiced ginger cake with coconut ice cream *(v, vg, gf option)*

Apple & cinnamon tarte tatin, vanilla bean ice cream *(v, gf option)*



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EVENLODE

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## CHRISTMAS FESTIVE PARTY PRE ORDER

TWO COURSES - £21.95 PER PERSON | THREE COURSES - £24.95 PER PERSON

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### GUEST

Please fill in the name of diner and indicate if they require the gluten-free or vegan options on the menu. Then scan and return to [info@theevenlode.co.uk](mailto:info@theevenlode.co.uk) or hand to a member of staff.

NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME
VG	GF	VG	GF	VG	GF	VG	GF	VG	GF	VG

PARTY NAME:

EMAIL:

TEL:

PARTY DATE:

PARTY TIME:

2 COURSES @ £21.95 PP:

3 COURSES @ £24.95 PP:

TOTAL:                      DEPOSIT:                      TO PAY:

PLEASE TICK TO INDICATE COURSES. EG: ✓


ROAST PARSNIP & APPLE SOUP, PARSNIP CRISPS AND A LIGHT DRIZZLE OF TRUFFLE OIL *(v,vg, gf option)*

PAN-SEARED SCALLOP WITH A WARM CREAMED ARTICHOKE PUREE AND CAPER SALAD *(v,gf)*

PEA & MINT CROQUETTES, CITRUS-DRESSED PARMESAN AND PEA SHOOT SALAD *(v,vg)*

PORK, APPLE AND SAGE PRESSED TERRINE, SPICED CHUTNEY, SOURDOUGH CRISPS

STARTERS


TURKEY BREAST ROASTED WITH THYME BUTTER, CRANBERRY STUFFING, PIGS IN BLANKETS AND YORKSHIRE PUDDING *(gf option)*

COD FILLET ROLLED IN A CHORIZO CRUMB, WITH CONFIT TOMATO AND ROASTED RED PEPPER SAUCE *(gf option)*

BEEF CHEEKS BRAISED IN RED WINE AND SMOKED PANCETTA WITH CARAMELIZED SHALLOTS *(gf option)*

ROASTED BUTTERNUT SQUASH, SPINACH, SAGE AND NUTMEG PITHIVIER WITH A RED WINE BRAISED SHALLOT JUS. *(v, vg, gf option)*

MAINS


CHRISTMAS PUDDING WITH TRADITIONAL BRANDY SAUCE *(v)*

CHOCOLATE AND ORANGE BRÛLÉE WITH BUTTERY SHORTBREAD *(v, gf option)*

PINEAPPLE ROASTED IN HONEY, RUM SYRUP DRIZZLED SPICED GINGER CAKE WITH COCONUT ICE CREAM *(v, vg, gf option)*

APPLE & CINNAMON TARTE TATIN, VANILLA BEAN ICE CREAM *(v, gf option)*

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.

Many of our dishes can be made to accommodate **vegans** or adapted to **gluten-free**. In the pre-order form, please indicate by each guest if they require the **vg** or **gf** option of dishes on the menu. Please ask your waiter on the day or discuss with a member of the team on booking any specific dietary requirements. Fish may contain bones. Allergen information available on request.