

# CHRISTMAS DAY

MENU 2021

ADULT £74.95 | CHILD £35

## STARTERS

Slow roasted cauliflower and cave-aged cheddar soup,  
cider dressed apple remoulade, sage butter and warm bread (v)

Beetroot three ways – salt-baked baby golden beetroots, beetroot and mint hummus,  
candy-striped beetroot crisps, with whipped feta, olive tapenade and sun-blushed tomato gel (v, gf)

Orange & thyme confit duck rilette, carrot and star anise puree, seeded farmhouse  
sourdough crisp, fig and red onion chutney, duck skin crumb

Locally produced Toad Gin & dill cured salmon, pickled fennel & radish salad,  
avocado cream, wasabi puffed black rice, citrus dressed watercress leaves



Cucumber and mint sorbet  
crystalised mint leaf, cucumber powder (v, vg, gf)



## MAINS

Bronze Norfolk butter & thyme roasted turkey, cranberry stuffing,  
honey glazed pigs in blankets, Yorkshire pudding (gf option)

Pan-fried and roasted herb-crustured turbot, finished with white wine  
and caper cream sauce (gf option)

Beef tenderloin rolled in peppercorn, rosemary and horseradish.  
Served with rich red wine and juniper jus (gf option)

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

*All served with*

*Goose fat, garlic and thyme crispy potatoes | Honey glazed roasted parsnips*

*Carrot and swede puree | Sticky braised red cabbage*

*Sautéed British Brussel sprouts with smoked pancetta and chestnuts*



## DESSERTS

Traditional boozy fruit pudding, luxurious butter brandy sauce (v)

Dark chocolate delice with a set cherry centre, crème fraîche and cherry ice cream,  
lightly spiced cherry fluid gel, macerated cherries and chocolate soil (v)

A selection of locally sourced Oxfordshire cheeses served with homemade chutneys,  
crackers and grapes

Lemon and vanilla tart topped with a torched coconut meringue, mango & mint salsa,  
lime fluid gel, vanilla crumb, coconut ice cream (v)

Coffee & mince pies

THE  
EVENLODE

E Y N S H A M



# THE EVENLODE

## CHRISTMAS DAY PRE ORDER

# MENU 2021



THREE COURSES: ADULT £74.95 | CHILD £35

### 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:

ADULT @ £74.95:

UNDER 12 @ £35:

TOTAL:

DEPOSIT:

TO PAY:

PLEASE TICK TO INDICATE COURSES. EG: ✓


SLOW ROASTED CAULIFLOWER AND CAVE-AGED CHEDDAR SOUP, CIDER DRESSED APPLE REMOULADE, SAGE BUTTER AND WARM BREAD *(v)*

BEETROOT THREE WAYS – SALT-BAKED BABY GOLDEN BEETROOTS, BEETROOT AND MINT HUMMUS, CANDY-STRIPED BEETROOT CRISPS, WITH WHIPPED FETA, OLIVE TAPENADE AND SUN-BLUSHED TOMATO GEL *(v, gf)*

ORANGE & THYME CONFIT DUCK RILLETTE, CARROT AND STAR ANISE PUREE, SEEDED FARMHOUSE SOURDOUGH CRISP, FIG AND RED ONION CHUTNEY, DUCK SKIN CRUMB

LOCALLY PRODUCED TOAD GIN & DILL CURED SALMON, PICKLED FENNEL & RADISH SALAD, AVOCADO CREAM, WASABI PUFFED BLACK RICE, CITRUS DRESSED WATERCRESS LEAVES

CUCUMBER AND MINT SORBET  
CRYSTALLISED MINT LEAF, CUCUMBER POWDER *(v, vg, gf)*

STARTERS


BRONZE NORFOLK BUTTER & THYME ROASTED TURKEY, CRANBERRY STUFFING, HONEY GLAZED PIGS IN BLANKETS, YORKSHIRE PUDDING *(gf option)*

PAN-FRIED AND ROASTED HERB-CRUSTED TURBOT, FINISHED WITH WHITE WINE AND CAPER CREAM SAUCE *(gf option)*

BEEF TENDERLOIN ROLLED IN PEPPERCORN, ROSEMARY AND HORSERADISH. SERVED WITH RICH RED WINE AND JUNIPER JUS *(gf option)*

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

MAINS


TRADITIONAL BOOZY FRUIT PUDDING, LUXURIOUS BUTTER BRANDY SAUCE *(v)*

DARK CHOCOLATE DELICE WITH A SET CHERRY CENTRE, CRÈME FRAÎCHE AND CHERRY ICE CREAM, LIGHTLY SPICED CHERRY FLUID GEL, MACERATED CHERRIES AND CHOCOLATE SOIL *(v)*

A SELECTION OF LOCALLY SOURCED OXFORDSHIRE CHEESES SERVED WITH HOMEMADE CHUTNEYS, CRACKERS AND GRAPES

LEMON AND VANILLA TART TOPPED WITH A TORCHED COCONUT MERINGUE, MANGO & MINT SALSA, LIME FLUID GEL, VANILLA CRUMB, COCONUT ICE CREAM *(v)*

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.