



EAVES HALL

EXCLUSIVE HOSPITALITY

Christmas Party Menu

THURSDAY 19TH DECEMBER

3 COURSE DINNER, A GLASS OF FIZZ AND A DJ

ARRIVE 7.15PM, DINNER 7.45PM, CARRIAGES 12.30AM



£32.50
PER
PERSON



DUCK TERRINE

Fig Chutney | Balsamic | Toasted Fruit | Nut Loaf

CREAM OF CELERIAC SOUP (GF)(V)

Mushroom Reduction

SMOKED SALMON

Horseradish | Lemon | Caviar | Chive Dressing

BAKED BUTTERNUT SQUASH TART (GF)(V)

Red Pepper Jam

GOOSNARGH CHICKEN BREAST

Sage & Onion Mash | Fine French Beans | Red Wine Jus

SEAWEED WRAPPED COD LOIN

Saffron Fondant Potato | Spinach | Crab Bisque

BRAISED BLADE OF BEEF

Anna Potato | Red Cabbage | Cooking Juices

PARSNIP AND HAZELNUT BAKE (V)

Artichoke Puree | Seed, Honey & Truffle Dressing

HOMEMADE CHRISTMAS PUDDING

Brandy Sauce

DUO OF LANCASHIRE CHEESE

Chutney | Artisan Crackers

TANGERINE CRÈME BRÛLÉE (V)

Cinnamon Shortbread

DARK CHOCOLATE AND PECAN TORTE (V)

Pecan & Caramel Ice Cream

COFFEE AND MINCE PIE

Christmas Party Order Form

Full name	1. Duck Terrine	2. Soup	3. Salmon	4. Butternut Tart	5. Chicken Loin	6. Cod Loin	7. Beef	8. Parsnip bake	9. Xmas pud	10. Cheese	11. Brulee	12. Torte	Dietary requirements
Total:													

Christmas and New Year are a busy time of year and so we need to make sure that everything goes according to plan. For you and for us! To help us we have devised a simple and easy to follow booking and pre-order system.

We require a deposit of £10.00 per head to confirm your booking. Credit cards and good old cash are welcome. Balance of payment required 28 days prior to booking date.

If you need to cancel the party or change the number of guests, please tell us as soon as possible. Deposits can be refunded up to 28 days in advance of the booking. After that, I'm afraid that all deposits are non-refundable and non-transferable.

If you have any dietary requirements, need more information or some help with your booking, call us on 01200 425271 and we'll be happy to help in any way we can.